

HOMEMADE COOKBOOK



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By **FRANCES P. SULLIVAN.**

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86 NASSAU STREET, N. Y. City.

THE HOME-MADE COOK BOOK

A
COMPLETE MANUAL

OF
PRACTICAL, ECONOMICAL, PALATABLE, HEALTHFUL,
AND USEFUL

COOKERY.

NEW YORK:

M. J. IVERS & CO., 86 NASSAU STREET.

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THE HOMEMADE COOK BOOK.

SOUPS.

BEAN SOUP.—Soak one and a half pints of beans in cold water over night. In the morning drain off the water, wash the beans in fresh water and put into soup kettle, with four quarts of good beef stock, from which all the fat has been removed. Set it where it will boil slowly but steadily till dinner, or three hours at the least. Two hours before dinner slice in an onion and a carrot. Some think it improved by adding a little tomato. If the beans are not liked whole, strain through a colander and send to the table hot.

BEEF SOUP.—Boil a soup bone about four hours, then take out meat into a chopping-bowl; put the bones back into the kettle. Slice very thin one small onion, six potatoes and three turnips into the soup. Boil until all are tender. Have at least one gallon of soup when done. It is improved by adding crackers rolled, or noodles, just before taking off. Take the meat that has been cut from the bones, chop fine while warm, season with salt and pepper, add one teacup of soup saved out before putting in the vegetables. Pack in a dish, and slice down for tea or lunch when cold.

CELERY SOUP.—One shank of beef, one large bunch of celery, one cup of rich cream. Make a good broth of a shank of beef, skim off the fat and thicken the broth with a little flour mixed with water. Cut into small pieces one large bunch of celery, or two small ones, boiling them in the soup till tender. Add a cup of rich cream with pepper and salt.

CHICKEN SOUP.—Boil a pair of chickens with great care, skimming constantly and keeping them covered with water. When tender, take out the chicken and remove the bone. Put a large lump of butter into a spider, dredge the chicken-meat well with flour, and lay in the hot pan; fry a nice brown, and keep hot and dry. Take a pint of the chicken water, and stir in two large spoonfuls of curry powder, two of butter and one of flour, one teaspoonful of salt and a little cayenne; stir until smooth, then mix it with the broth in the pot. When well mixed, simmer five minutes, then add the browned chicken. Serve with rice.

CLAM SOUP.—Select five large, plump clams, and after chopping them finely add the liquor to the meat. To every dozen allow a quart of cold water, and putting meat, liquor and water into a clean vessel allow them to simmer gently, but not boil, about one and one-half hours. Every particle of meat should be so well cooked that you seem to

have only a thick broth. Season to taste and pour into a tureen in which a few slices of well-browned toast have been placed. If desired, to every two dozen of clams allow a teacupful of new milk and one egg. Beat the latter very light, add slowly the milk, beat hard a minute or so, and when the soup is removed from the fire stir the egg and milk into it.

CORN SOUP.—Twelve ears of corn scraped and the cobs boiled twenty minutes in one quart of water. Remove the cobs and put in the corn and boil fifteen minutes, then add two quarts of rich milk. Season with salt, pepper and butter, and thicken with two tablespoonfuls of flour. Boil the whole ten minutes and turn into a tureen in which the yolks of three eggs have been well beaten.

EGG BALLS.—Two hard-boiled yolks of eggs; mix with the raw yolk of one egg a little flour; roll the size of a hazel-nut.

EGG SOUP.—Boil a leg of lamb about two hours in water enough to cover it. After it has boiled about an hour and when carefully skimmed, add one-half cup of rice, and pepper and salt to taste. Have ready in your tureen two eggs well-beaten; add the boiling soup, a little at a time, stirring constantly. Serve the lamb with drawn butter, garnished with parsley and hard-boiled eggs cut into slices.

FISH CHOWDER.—Take a fresh haddock, of three or four pounds, clean it well, and cut in pieces of three inches square. Place in the bottom of your dinner-pot five or six slices of salt pork; fry brown, then add three onions sliced thin, and fry those brown. Remove the kettle from the fire, and place on the onions and pork a layer of fish; sprinkle over a little pepper and salt, then a layer of pared and sliced potatoes, a layer of fish and potatoes, till the fish is used up. Cover with water, and let it boil for half an hour. Pound six biscuits or crackers fine as meal, and pour into the pot; and, lastly, add a quart or pint of milk; let it scald well, and serve.

FISH CHOWDER.—Take a small piece of pork, cut into squares, and put it into the bottom of a kettle. Then take your fish (about three pounds will make a good-sized chowder), cut it into pieces (larger squares than the pork), lay enough of this on the pork to cover well, then a layer of potatoes, next a layer of Boston crackers split, on this pepper and salt. Above this put a layer of pork, and repeat the order given above until the materials are all exhausted; let the top layer be buttered crackers. Pour on boiling water until

covered, and cover the kettle ; keep boiling half an hour. Five minutes before dinner, dredge well with flour, and pour on a pint of milk. This will make the genuine Kye-beach fish chowder.

TOMATO CHOWDER.—Slice a peck of green tomatoes, six green peppers, and four onions ; strew a teacup of salt over them. In the morning turn off the water, and put them in a kettle with vinegar enough to cover them, a teacup of sugar, one of grated horseradish, a tablespoonful of cloves, allspice, and cinnamon, each. Boil until soft.

FRENCH VEGETABLE SOUP.—To a leg of lamb of moderate size take four quarts of water. Of carrots, potatoes, onions, tomatoes, cabbage, and turnips, take a teacup each, chopped fine ; salt and pepper to taste. Let the lamb be boiled in this water. Let it cool ; skim off all fat that rises to the top. The next day boil again, adding the chopped vegetables. Let it boil three hours the second day.

GREEN PEA SOUP.—One peck of green peas, four tablespoonfuls of lard, heated in the kettle ; put in the peas and stir them until perfectly green ; add pepper and salt, and pour in as much water as you want soup ; boil three-quarters of an hour, then add one teacupful of milk, thickened with one tablespoonful of flour ; put into the soup two or three young onions cut fine and fried a light brown in butter. Just as you take it up, add yolks of two eggs beaten in a little cream.

GUMBO SOUP.—Cut up a pair of good sized chickens, as for a fricassee ; flour them well, and put into a pan with a good-sized piece of butter, and fry a nice brown ; then lay them in a soup-pot, pour on three quarts of hot water, and let them simmer slowly for two hours. Braid a little flour and butter together for a thickening, and stir in a little pepper and salt. Strain a quart or three pints of oysters, and add the juice to the soup. Next add four or five slices of cold boiled ham, and let all boil slowly together for ten minutes. Just before you take up the soup, stir in two large spoonfuls of finely powdered sassafras leaves, and let it simmer five minutes, then add your oysters. If you have no ham, it is very nice without it. Serve in a deep dish, and garnish the dish with rice.

PLAIN GUMBO SOUP.—Take a piece of ham half the size of your hand, and a knuckle of veal ; put them in a pot with two quarts of cold water ; simmer slowly two or three hours, then add two quarts of boiling water. Twenty minutes before serving, put in one small can of okra and as many oysters as you please. Season to taste.

LOBSTER SOUP.—One large lobster ; pick all the meat from the shell and chop fine ; take one quart of milk and one pint of water, and, when boiling, add the lobster, nearly a pound of butter, salt and pepper to taste, and a tablespoon of flour. Boil ten minutes.

MACARONI SOUP.—Six pounds of beef put into four quarts of water, with one large onion, one carrot, one turnip, and a head of celery, and boiled three or four hours slowly. Next day take off the grease and pour into the soup-kettle, season to taste with salt, and add a pint of macaroni broken into small pieces, and two table-

spoonfuls of tomato catsup. Half to three-quarters of an hour will be long enough to boil the second day.

MOCK TURTLE SOUP.—Boil a calf's head with a slice of ham till it falls to pieces ; strain, and set away to cool. The next day skim well, take a soup-bunch of vegetables well boiled ; strain and mix with the calf's-head liquor, with a little of the meat from the head. Boil an hour before using. Take two tablespoonfuls of browned flour, moisten and stir into the soup before putting in the force-meat and egg balls. After putting in the force-meat balls, let it boil up, and dish right away, having in the tureen two hard-boiled eggs cut in thin slices, and two lemons, also cut in thin slices.

MUTTON SOUP.—Boil a leg of mutton from two to three hours, and season with salt, pepper and about a tablespoonful of summer savory rubbed fine ; add rice or noodles as desired.

TO MAKE MUTTON BROTH QUICKLY.—One or two chops from a neck of mutton, one pint of cold water, a small bunch of sweet herbs, one-quarter of an onion, pepper and salt to taste. Cut the meat into small pieces ; put it into a saucepan with bones in cold water, but no skin or fat ; add the other ingredients ; cover the saucepan and bring the water quickly to boil ; take the lid off and continue the rapid boiling for twenty minutes, skimming it well during the process ; strain the broth into a basin ; if there should be any fat left on the surface, remove it by laying a piece of thin paper on top ; the greasy particles will adhere to the paper, and so free the preparation from them.

NOODLES FOR SOUP.—Beat one egg light ; add a pinch of salt, and flour enough to make a stiff dough ; roll out in a very thin sheet, dredge with flour to keep from sticking, then roll up tightly. Begin at one end and shave down fine, like cabbage for slaw.

OKRA GUMBO.—Cut one chicken ; wash, dry and flour it thoroughly ; salt and pepper ; fry very brown in a skillet with a lump of lard large as an egg. Put it into your soup-kettle with five quarts of water ; add one onion cut up, and let it boil two hours ; add two dozen okra pods, and let it boil another hour. Season to taste and serve with rice.

OX-TAIL SOUP.—Take two tails, wash, and put into a kettle with about one gallon of cold water and a little salt. Skim off the broth. When the meat is well cooked, take out the bones, and add a little onion, carrot and tomatoes. It is better made the day before using, so that the fat can be taken from the top. Add vegetables next day, and boil an hour and a half longer.

TOMATO SOUP.—One quart of tomatoes, one quart of milk, one pint of water ; boil water and tomatoes together twenty minutes, then add the milk and one teaspoonful of soda. Let it boil up after adding milk and soda. Season as you do oyster soup, with butter, salt and pepper. Pour through a colander into a tureen.

TOMATO SOUP.—One quart of tomatoes, one onion, two ounces of flour, four ounces of butter, two tablespoonfuls of sugar, two of salt, one-third of a teaspoonful of cayenne pepper, three pints of

FISH.

water, one-half pint of milk. Boil the tomatoes and onion in water for three-quarters of an hour. Add salt, pepper, sugar, and butter and flour; rub smoothly together like thin cream. Boil ten minutes. Boil milk separately. When both are boiling, pour the milk into the tomatoes, to prevent curdling. Serve with square of toasted bread.

TURKEY SOUP.—Take the turkey bones and boil three-quarters of an hour in water enough to cover them; add a little summer savory and celery chopped fine. Just before serving, thicken with a little flour (brownied), and season with pepper, salt, and a small piece of butter.

VEAL BROTH.—Pick and wash a teacup of rice, and put into your dinner-pot; cut up three or four small onions and add to the rice; next, add your meat, which should be cut in pieces of about a quarter of a pound each; let the whole be covered with water from two to three inches above the meat. When it has boiled an hour, add a few small turnips and carrots, sliced, with a tablespoonful of salt; a little before it is served add some parsley. This is a favorite broth with many people. It is very nice without the carrots. Some prefer it thickened with flour instead of rice.

VEGETABLE SOUP No. 1.—Scrape clean and slice three carrots and three turnips; peel three onions; fry the whole with a little butter till it turns rather yellow; then add also two heads of celery cut in pieces, three or four leeks, also cut in pieces; stir and fry the whole for about six minutes; when fried, add also one clove of garlic, salt, pepper, two cloves, and two stalks of parsley; cover with three quarts of water; keep on rather a slow fire, skim off the scum carefully, and simmer for about three hours; then strain and use.

VEGETABLE SOUP No. 2.—Seven ounces of carrot, ten ounces of parsnip, ten ounces of potatoes cut in thin slices, one and one quarter ounces of butter, five teaspoonfuls of flour, a teaspoonful of made mustard, salt and pepper to taste, the yolks of two eggs, rather more than two quarts of water; boil the vegetables in the water two and one-half hours; stir them often, and, if the water boils away too quickly, add more, as there should be two quarts of soup when done. Mix up in a basin the butter and flour, mustard, salt, and pepper, with a teacupful of cold water; stir in the soup, and boil ten minutes. Have ready the yolks of the eggs in a tureen; pour on, stir well, and serve. Time, three hours; sufficient for eight persons.

VERMICELLI SOUP.—Boil a shin of veal in three quarts of water. Put in a turnip, an onion and one carrot, whole. Boil about three hours. Add salt and a small teacup of vermicelli, and boil for three-quarters of an hour. Before adding vermicelli, strain through a colander. Keep adding water, if it boils away.

STOCK FOR SOUP.—Have a large pot on the back of the stove. Put in lean beef, either after having been cooked or before, in the proportion of one pound of beef to one quart of water. Add pork rinds with all the fat taken off. This may cook slowly two or three days. When cold, skim off all the fat and put into another vessel. This stock may be used for all soups in which meat-broth is required. By adding for thickening either barley, rice, sago, macaroni or vermicelli, it will make any of these soups.

FISH when fresh are hard when pressed by the finger—the gills red—the eyes full. If the flesh is flabby and the eyes sunken, the fish are stale. They should be thoroughly cleaned, washed, and sprinkled with salt.

Before broiling fish, rub the gridiron with a piece of fat, to prevent its sticking. Lay the skin side down first.

The earthy taste often found in fresh-water fish can be removed by soaking in salt and water.

Most kinds of salt fish should be soaked in cold water for twenty-four hours—the fleshy side turned down in the water.

BAKED FISH.—Stuff it with plain dressing; put in a pan with a little water; salt, pepper, and butter. Bake while baking. A fish weighing four pounds will bake in an hour. Garnish with hard-boiled eggs and parsley, and serve with drawn butter or egg sauce.

TO BOIL FISH.—Sew them in a cloth, and put in cold water, with plenty of salt. Most fish will boil in thirty minutes.

BOILED FISH.—For four or five pounds of fish, nearly cover with water, and add two heaping tablespoonfuls of salt. Boil thirty minutes, and serve with drawn butter.

PICKLING FISH.—Spice the vinegar as for cucumbers, put your fish in and let them boil slowly for a few minutes, until done, without breaking; then set them away for several weeks, and the bones will be entirely destroyed.

BAKED BLACK FISH.—Rub a handful of salt over the surface, to remove the slime peculiar to the fish. For the stuffing, two ounces of beef drippings, two tablespoonfuls of chopped parsley, and one ounce of salt pork; put in a saucepan and fry brown; then add a teaspoonful of chopped capers, half a saltspoonful of white pepper, one-half teaspoonful of salt, five ounces of bread, and one gill of broth; then stir until scalding hot; place inside the fish; cut a quarter of a pound of pork in thin slices and lay on either side of the fish, holding in place by twine wound around it—a generous sprinkle of salt and pepper completing it for the baking-pan. Bake in a hot oven one-half hour, and serve on slices of fried bread with a sauce made of stock seasoned with one tablespoonful each of walnut and Worcestershire sauce, one tablespoonful of chopped capers, and one tablespoonful of parsley.

BROOK TROUT.—If small, fry them with salt pork; if large, boil, and serve with drawn butter.

CODFISH ON TOAST.—Take a bowl full of shredded codfish, put this in cold water in a skillet. Let it come to a boil, then turn into a colander to drain. Turn into the skillet again with a little cold milk; season with butter and pepper; stir smooth a tablespoonful of flour with a little cold milk; add, and let it boil for a moment; turn this on to buttered toast on a platter.

CODFISH BALLS.—Pick fine one quart bowl of codfish; let it simmer on the back of the stove a little while; then boil six good-sized potatoes,

mash fine, and mix while hot with the fish thoroughly; season with pepper, salt, and butter; add three eggs, well beaten, and drop in hot lard; serve in a napkin. Lay the napkin on a platter, and the balls on the napkin, to absorb the grease.

BAKED CODFISH.—Soak the fish over night; clean thoroughly, then put it into a stone crock and cover with water; simmer until tender, then pick over and mash fine. Take two-thirds mashed potatoes, seasoned, and one-third fish; mix well together, and bake until brown; then make a sauce of drawn butter, into which cut up two hard-boiled eggs.

FRIED HALIBUT.—Place in your spider half a dozen slices of fat pork; fry to a brown and place in a deep dish; add to the fat three tablespoonfuls of fresh lard; when boiling hot put in the halibut, which should be cut in pieces about three inches square and dipped in sifted meal; sprinkle with salt, and fry a good brown. After the fish is all fried put it into the dish with the pork, pour over it the boiling fat, add one tablespoonful of hot water, cover tightly and stand in the oven twenty minutes.

BOILED SALMON.—A piece of six pounds should be rubbed with salt, tied carefully in a cloth, and boiled slowly for three-quarters of an hour. It should be eaten with egg or caper sauce. If any remains after dinner, it may be placed in a deep dish, a little salt sprinkled over, and a teaspoon of boiling vinegar poured upon it. Cover it closely, and it will make a nice breakfast dish.

TO BROIL SALMON.—The steaks from the center of the fish are best. Sprinkle with salt and pepper, spread on a little butter, and broil over a clear but slow fire.

PICKLED SALMON.—Soak salt salmon twenty-four hours, changing the water frequently; afterwards pour boiling water around it, and let it stand fifteen minutes; drain off and then pour on boiling vinegar with cloves and mace added.

TO FRY SHAD.—Clean, wash, wipe dry, sprinkle with salt and pepper, dip in flour, and fry in hot lard.

TO FRY SMELTS.—Wash, cut off the fins, and dry with a cloth; melt a spoonful of butter and into it stir the beaten yolks of two eggs; salt and flour the smelts a little, dip into the egg and butter, roll in grated bread-crumbs, and plunge into boiling fat; fry until a bright yellow-brown. Serve on a napkin, garnished with fried parsley.

CREAM BAKED TROUT.—Clean the trout, put in pepper and salt, and close them. Place the fish in the pan, with just cream enough to cover the fins, and bake fifteen minutes.

TURBOT A LA CREME.—Boil a nice fresh fish, pick out the bones and season with pepper and salt; mix one-quarter pound of flour with one quart of milk, put in four small onions, small bunch of parsley and a sprig or two of thyme, salt, and one-half teaspoonful white pepper. Put over the fire and stir until it forms a paste; take off and add one-half pound butter and yolks of two eggs. Mix thoroughly and pass through a sieve; pour some of the sauce into a baking dish and add a layer of fish and sauce alternately until it is all

used. Have sauce on the top, to which add bread-crumbs and grated cheese. Bake half an hour.

BAKED WHITE FISH.—Prepare a stuffing of fine bread crumbs, a little salt pork chopped very fine; season with sage, parsley, pepper, and salt. Fill the fish with the stuffing, sew it up, sprinkle the outside with salt, pepper, and bits of butter; dredge with flour, and bake one hour. Baste often. Serve with egg sauce or parsley sauce.

SHELL FISH.

LOBSTER CROQUETTES.—Chop the lobster very fine; mix with pepper, salt, bread crumbs and a little parsley; moisten with cream and a small piece of butter; shape with your hands; dip in egg, roll in bread crumbs, and fry.

LOBSTER CUTLETS.—Mince the flesh of lobsters fine; season with salt, pepper and spice; melt a piece of butter in a saucepan; mix with it one tablespoonful of flour; add lobster, finely-chopped parsley; mix with some good stock; remove from the fire, and stir into it the yolks of two eggs; spread out the mixture, and, when cold, cut into cutlets, dip carefully into beaten egg, then into fine baked bread crumbs; let them stand an hour, and repeat, and fry a rich brown. Serve with fried parsley.

LOBSTER RISsoles.—Boil the lobster, take out the meat, mince it fine, pound the coral smooth, and grate for one lobster the yolks of three hard-boiled eggs; season with cayenne and a little salt; make a batter of milk, flour and well-beaten eggs—two tablespoonfuls of milk and one of flour to each egg; beat the batter well; mix the lobster with it gradually until stiff enough to roll into balls the size of a walnut; fry in fresh butter, or best salad oil, and serve.

BROILED OYSTERS.—Drain select oysters in a colander. Dip them one by one into melted butter, to prevent sticking to the gridiron, and place them on a wire gridiron. Broil over a clear fire. When nicely browned on both sides, season with salt, pepper, and plenty of butter, and lay them on hot buttered toast, moistened with a little hot water. Serve very hot, or they will not be nice. Oysters cooked in this way and served on broiled beefsteak are nice.

OYSTER CHOWDER.—Fry out three rashers of pickled pork in the pot you make the chowder; add to it three potatoes and two onions, both sliced; boil until they are nearly cooked; soak two or three dozen crackers in cold water a few minutes, then put into the pot a half can of oysters, one quart of milk and the soaked crackers. Boil all together a few minutes; season with salt, pepper and butter. Fish chowder can be made the same way by using fresh fish instead of oysters.

OYSTER CROQUETTES.—Take the hard end of the oyster, leaving the other end in nice shape for a soup or stew; scald them, then chop fine and add an equal weight of potatoes rubbed through a colander; to one pound of this add two ounces of butter, one teaspoonful of salt, half a teaspoonful

of pepper, half a teaspoonful of mace, and one-half gill of cream; make in small rolls, dip in egg and grated bread, fry in deep lard.

FRIED OYSTERS.—Take large oysters, wash and drain. Dip them into flour; put in a hot frying-pan with plenty of lard and butter; season with salt and pepper; fry brown on both sides. Fried in this way, are similar to broiled oysters.

FRIED OYSTERS.—Drain the oysters, and cover well with finest of cracker crumbs, seasoned with salt and pepper. Let them stand half an hour, then dip and roll again in the meal; fry brown in a good quantity of lard and butter.

OYSTER PIE.—Allow one can of oysters for two pies; roll out your paste and put in your pie-pan or dish; then put in oysters and cut up into small pieces a piece of butter the size of an egg for each pie; season with salt and pepper; sprinkle a tablespoonful in each, and roll out a top crust; bake from three-fourths of an hour to an hour.

OYSTER POT-PIE.—Have ready nice light-raised biscuit dough, cut into small squares. Season the oysters well with butter, pepper and salt, and thicken them with a little flour; drop in the pieces of dough and boil till done. This may be baked in the oven in a pudding-dish, allowing the dough to brown on the top.

PICKLED OYSTERS.—Take two quarts of oysters, put them in a saucepan, and, if they are fresh, salt them; let them simmer on the fire, but not boil; take out the oysters, and add to the liquor in the saucepan a pint of vinegar, a small handful of whole cloves, quarter of an ounce of mace, and two dozen pepper-corns; let it come to a boil, and, when the oysters are cold in the jar, pour the liquor on them.

SPICED OR PICKLED OYSTERS.—Put into a porcelain kettle one hundred and fifty large oysters with the liquor; add salt, and simmer till the edges roll or curl; skim them out; add to the liquor one pint of white wine vinegar, one dozen blades mace, three dozen cloves, and three dozen peppercorns; let it come to a boil, and pour over the oysters. Prepared in this way, they will keep several weeks in cold weather.

ROASTED OYSTERS.—Take oysters in the shell, wash the shells clean, and lay them on hot coals; when they are done they will begin to open. Remove the upper shell, and serve the oysters in the lower shell, with a little melted butter poured over each.

OYSTERS, FANCY ROAST.—Toast a few slices of bread, and butter them; lay them in a shallow dish; put on the liquor of the oysters to heat; add salt and pepper, and just before it boils add the oysters; let them boil up once, and pour over the bread.

STEWED OYSTERS.—Take one quart of liquor oysters; put the liquor (a teacupful for three) in a stew pan, and add half as much more water, salt, a good bit of pepper, a teaspoonful of rolled cracker for each. Put on the stove, and let it boil. Have your oysters ready in a bowl, and the moment the liquor boils, pour in all your oysters, say ten for each person, or six will do. Now watch carefully, and as soon as it begins to boil

take out your watch, count just thirty seconds, and take your oysters from the stove. You will have your big dish ready, with one and a half tablespoonfuls of cream or milk for each person. Pour your stew on this, and serve immediately. Never boil an oyster in milk, if you wish it to be good.

MARYLAND STEWED OYSTERS.—Put the juice into a saucepan and let it simmer, skimming it carefully; then rub the yolks of three hard-boiled eggs and one large spoonful of flour well together, and stir into the juice. Cut in small pieces a quarter of a pound of butter, half a teaspoonful of whole allspice, a little salt, a little cayenne, and the juice of a fresh lemon; let all simmer ten minutes, and just before dishing add the oysters. This is for two quarts of oysters.

OYSTERS WITH TOAST.—Broil or fry as many oysters as you wish, and lay them on buttered toast; salt and pepper; pour over them a cup of hot, rich cream; keep them perfectly hot until eaten.

MEATS.

In selecting beef, choose that of a fine, smooth grain, of a bright red color and white fat.

The sixth, seventh, and eighth ribs, are the choicest cuts for a roast. Have the bones removed and the meat rolled, but have the butcher send the bones for soup.

The flesh of good veal is firm and dry, and the joints stiff.

The flesh of good mutton, or lamb is a bright red, with the fat firm and white.

If the meat of pork is young, the lean will break on being pinched; the fat will be white, soft and pulpy.

RULES FOR BOILING MEAT.—All fresh meat should be put to cook in boiling water; then the outer part contracts, and the internal juices are preserved. For making soup put on in cold water. All salt meat should be put on in cold water, that the salt may be extracted in cooking. In boiling meats, it is important to keep the water constantly boiling; otherwise the meat will absorb the water. Be careful to add boiling water, if more is needed. Remove the scum when it first begins to boil. Allow about twenty minutes for boiling for each pound of fresh meat. The more gently meat boils the more tender it will be.

To BROIL MEAT well, have your gridiron hot before you put the meat on.

In ROASTING BEEF, it is necessary to have a brisk fire. Baste often. Twelve minutes is required for every pound of beef. Season when nearly done.

BEEF A LA MODE.—Take a round of beef, remove the bone from the middle, also all the gristle and tough parts about the edges. Have ready half a pound of fat salt pork, cut into strips as thick and long as your finger. Prepare a nice dressing the same as for stuffing a turkey. With a thin sharp knife make perpendicular incisions in the meat about half an inch apart, thrust into them the pork, and work in with them some of the dressing. Proceed thus until the meat is thor-

oughly plugged. Put it into a baking pan with a little water at the bottom ; cover tightly and bake slowly four hours ; then uncover, and spread the rest of the dressing over the top, and bake until a nice brown. After taking up, thicken the gravy and pour over the beef. It should be sliced horizontally. Is good either hot or cold.

BOLEAE.—Take a piece of beef weighing six or eight pounds ; have the bone taken out, then rub it well with a mixture composed of ground cloves, allspice, black pepper, sweet marjoram, and salt, one spoonful of each rubbed fine. After the mixture is well rubbed in, roll it up tightly and tie it ; put it into a pot half full of water, with three or four potatoes, a carrot, two turnips (if small), and two onions, and let it stew six hours.

BREAKFAST DISH.—Chop fine as much cold beef or mutton as is required ; add a pint, more or less, of good soup stock ; season with pepper, salt and ground cloves ; thicken with browned flour, and pour boiling-hot over little bits of nicely-toasted bread. Garnish with slices of lemon, and serve at once.

DEVILED BEEF.—Take slices of cold roast beef, lay them on hot coals, and broil ; season with pepper and salt, and serve while hot, with a small lump of butter on each piece.

DRIED BEEF IN CREAM.—Shave your beef very fine ; pour over it boiling water ; let it stand for a few minutes ; pour this off, and pour on good rich cream ; let it come to a boil. If you have not cream, use milk and butter, and thicken with a very little flour ; season with pepper, and serve on toast or not, as you like.

FRIZZLED BEEF.—Shave beef very fine ; put into a frying-pan when good and hot ; put in the beef, and shake and stir until heated through ; season with pepper ; serve in this way, or just before serving beat one egg light and stir in.

BEEF HEART.—Wash it carefully and stuff it nicely, with dressing as for turkey ; roast it about one and a half hours, and serve with the gravy, which should be thickened with some of the stuffing. It is very nice hashed.

MEAT CROUQUETTES.—Use cold roast beef ; chop it fine ; season with pepper and salt ; add one-third the quantity of bread crumbs, and moisten with a little milk. Have your hands floured ; rub the meat into balls, dip it into beaten egg, then into fine pulverized cracker, and fry in butter ; garnish with parsley.

BEEF OMELET.—Three pounds of beefsteak, three-fourths of a pound of suet, chopped fine ; salt, pepper and a little sage, three eggs, six Boston crackers, rolled ; make into roll and bake.

POUNDED BEEF.—Boil a shin of twelve pounds of meat until it falls readily from the bone ; pick it to pieces ; mash gristle and all very fine ; pick out all the hard bits. Set the liquor away ; when cool take off all the fat ; boil the liquor down to a pint and a half. Then return the meat to it while hot ; add pepper and salt and any spice you choose. Let it boil a few times, stirring all the while. Put into a mould or deep dish to cool. Use cold and cut in thin slices for tea, or warm it for breakfast.

PRESSED BEEF.—Cure a piece of brisket with salt and pulverized saltpetre for five days ; boil gently until tender ; press until perfectly cold.

BEEF TONGUE.—If it is corned, it should be soaked for twenty-four hours before boiling. It will require from three to four hours, according to size. The skin should always be removed as soon as it is taken from the pot. An economical method is to lay the tongue, as soon as the skin is removed, in a jar, coiled up, with the tip outside the root, and a weight upon it. When it is cold, loosen the sides with a knife, and turn it out. The slices being cut horizontally all round, the fat and lean will go together.

SAVORY BEEF.—Take a shin of beef from the hind quarter, saw it into four pieces, put it into a pot, and boil it until the meat and gristle drop from the bones ; chop the meat very fine, put it in a dish, and season it with a little salt, pepper, clove, and sage, to your taste ; pour in the liquor in which the meat was boiled, and place it away to harden. Cut in slices and eat cold.

SCRAMBLED EGGS WITH BEEF.—Dried beef chipped very fine ; put butter and lard into a skillet, and, when hot, put in the beef ; heat for a few minutes, stirring, to prevent burning ; break up some eggs into a bowl ; season and stir in, and cook a few minutes.

YORKSHIRE PUDDING TO SERVE WITH ROAST BEEF.—Three eggs well beaten, to which add nine tablespoonfuls of flour, a small teaspoonful of salt, and beat up with milk until about the consistency of thick cream. This batter pour into a pan in which the beef has been roasted, having enough grease (which must be hot) to bake it. Bake in a quick oven.

BEEFSTEAK SMOTHERED WITH ONIONS.—Put in the skillet a little lard and the steak ; peel and slice the onions, and lay them over the meat till the skillet is full ; season with pepper and salt, cover tightly and place over the fire. After the juice of the onions has boiled away and the meat begins to fry, remove the onions, turn the meat to brown on the other side, then replace the onions as before, being careful that they do not burn.

CHOPPED STEAK.—Take a sirloin steak raw, remove the bone and all gristle or stringy pieces, and chop until a perfect mince ; season with salt and pepper ; make into large flat cake about one-half of an inch thick ; put into a skillet a good-sized piece of butter, and when quite hot put in the steak, and fry brown on both sides. Make a little gravy in the skillet, and pour over the meat. This is a nice way to use the ends from tenderloin steaks. The meat can not be chopped too fine.

STUFFED BEEFSTEAK.—Take a rump steak about an inch thick ; make a stuffing of bread, herbs, etc., and spread it over the steak. Roll it up, and with a needle and coarse thread sew it together. Lay it in an iron pot on one or two wooden skewers, and put in water just sufficient to cover it. Let it stew slowly for two hours—longer if the beef is tough ; serve it in a dish with the gravy turned over it. To be carved crosswise, in slices, through beef and stuffing.

BEEFSTEAK WITH OYSTERS.—Broil a sirloin or tenderloin steak ; season ; take one quart of oys-

ters; drain off all the liquor, put them into the stew-pan with half of a small cupful of butter, or less butter and a little sweet cream, salt and pepper enough to season; let them boil, and turn them over the steak on the platter. Oysters broiled and laid on the steak are very nice.

STEAK AND OYSTERS.—Take one pound best rump steak without any fat; put in an oval dish a dozen and a half oysters (taking care to remove the hard part and beard), with the liquor from the oysters to cover them; put the steak on them, cover the top of the steak with two onions cut in the thinnest possible manner; put another dish inverted over the steak, then put a paste round the edge of both dishes, and put this into a gentle oven for an hour. Reverse the dishes for five minutes, then take off the dish which was originally at the top, and serve.

BROILED BEEFSTEAK.—Have the choice steaks cut three-quarters of an inch thick; grease the gridiron and have it quite hot. Put the steak over a hot clear fire, and cover. When the steak is colored, turn it over, which must be done without sticking a fork into it and thus letting out the juice. It should be quite rare or pink in the center, but not raw. When cooked sufficiently, lay on a hot platter and season with pepper and salt, and spread over the top some small bits of butter, and serve immediately.

MOCK DUCK.—Take a round steak; make stuffing as for turkey; spread the stuffing on the steak, roll it up and tie it; roast from half to three-quarters of an hour.

ROAST VEAL.—Take a loin of veal; make a stuffing the same as for roast turkey; fill the flat with the stuffing, and secure it firmly on to the loin; rub the veal with salt, pepper, and a little butter; put it into a pan with a little water. While roasting baste frequently, letting it cook until thoroughly done, allowing two hours for a roast weighing from six to eight pounds. When done remove the threads before sending to the table; thicken the gravy with a little flour.

FILLET OF VEAL, ROASTED IN THE POT.—Remove the bone and fill the cavity with a forcemeat made of bread crumbs, a very little salt pork chopped fine, sage, pepper, salt, and ground cloves. Lay in the pot a layer of slices of salt pork; put in the fillet, fastened with skewers, cover in the same manner, pour over a pint of good stock, cover down close and let it cook slowly two or three hours. then take off the cover, let it brown, and serve.

VEAL CUTLETS.—Take one egg and beat it a little, roll the cutlet in it, then cover with rolled crackers. Have a lump of butter and lard mixed, hot in the skillet, put in the meat and cook slowly. When nicely browned on both sides stir in one tablespoonful of flour for gravy; add half pint of sweet milk and let it come to a boil. Season to taste, and pour over the meat or serve in a separate dish as preferred.

VEAL CUTLETS.—Cut in nice pieces, season, dip in egg, then in bread crumbs, with a little lemon and parsley chopped fine. Have plenty of grease in your pan, hot; fry brown on one side, then turn

over. Make a rich brown gravy in another vessel, and serve. Garnish with parsley and lemon.

VEAL CUTLETS, BROILED.—Broil them on a moderate fire, basting them occasionally with butter and turning them often. Serve with tomato sauce.

VEAL CUTLETS.—Pound and season, cut the outer edges and beat into good shape; take one egg, beat it a little, roll the cutlet in it, then cover thoroughly with rolled crackers. Have a lump of butter and lard mixed hot in your skillet; put in the meat and cook slowly. When nicely browned on both sides, stir in one spoonful of flour for the gravy; add half a pint of sweet milk, and let it come to a boil; salt and pepper.

PATE DE VEAU.—Of veal three and one-half pounds of fat and lean, a slice of salt pork about one-half pound, six small crackers powdered very fine, two eggs, a bit of butter the size of an egg, one tablespoonful of salt, one of cayenne pepper, one of black or white pepper, one grated nutmeg. Chop the meat all very fine and mix the ingredients thoroughly; put it in a dripping-pan with a little water; make it into a loaf, pyramidal or round, from a bowl. Bake about two hours, basting it constantly. Leave it to get cold, and slice as head-cheese. A very palatable and convenient lunch or tea relish.

VEAL SCALLOP.—Chop some cold roast or stewed veal very fine; put a layer on the bottom of a pudding-dish well buttered. Season with pepper and salt. Next have a layer of finely-powdered crackers; wet with a little milk or some of the gravy from the meat. Proceed until the dish is full. Spread over all a thick layer of cracker-crums, seasoned with salt and wet into a paste with milk and two beaten eggs. Stick bits of butter all over it, cover closely, and bake half an hour; then remove the cover and bake long enough to brown nicely. Do not get it too dry.

VEAL STEAKS.—Beat them until tender, then broil over clear hot coals until a nice brown on both sides; season with salt, pepper, and butter. Send to the table while hot. A gravy made by stewing in a little hot water some bits of veal, with a few oysters or mushrooms, seasoned, and poured over the steak, is very nice.

STEWED VEAL.—Break the shank bone, wash it clean, and put into two quarts of water an onion peeled, a few blades of mace, and a little salt; set it over a quick fire, and remove the scum as it rises. Wash carefully a quarter of a pound of rice, and when the veal has cooked for about an hour skim it well and throw in the rice. Simmer for three-quarters of an hour slowly. When done put the meat in a deep dish, and the rice around it. Mix a little drawn butter, stir in some chopped parsley, and pour over the veal.

MARbled VEAL.—Take some cold roasted veal, season with spice, beat in a mortar; skin a cold boiled tongue, cut up and pound it to a paste, adding to it nearly its weight of butter; put some of the veal into a pot, then strew in lumps of the pounded tongue; put in another layer of veal and again more tongue; press it down and pour clarified butter on the top. This cuts very prettily, like

veined marble. White meat of fowls may be used instead of veal.

VEAL CROQUETTES.—Mince veal fine; mix one-half cup of milk with one teaspoonful of flour, a piece of butter the size of an egg; cook until it thickens; stir into the meat; roll into balls; dip in egg, with a little milk stirred in; roll in browned bread-crumbs; fry in hot lard.

VEAL CHEESE.—Take equal quantities of sliced boiled veal and sliced boiled tongue. Pound each separately in a mortar, adding butter as you do so. Mix them in a stone jar, press it hard, and pour on melted butter. Keep it covered in a dry place. When cold cut in thin slices for tea or lunch.

VEAL HASH.—Take a teacupful of boiling water in a sauce-pan, stir into it an even teaspoonful of flour wet in a tablespoonful of cold water, and let it boil five minutes; add one-half teaspoon of black pepper, as much salt and two tablespoonfuls of butter, and let it keep hot, but not boil. Chop the veal fine and mix with half as much stale bread-crumbs. Put into a pan and pour the gravy over it, then let it simmer ten minutes. Serve this on buttered toast.

CALF'S LIVER, STEWED.—Cut the liver into small slices, about three inches square. Into your saucepan place two onions, sliced fine, a tablespoonful of sage, one of summer savory, a little pepper and salt; then add your liver, and cover with water, and let it stew for two hours. Just before you serve it, dredge on a little flour, and add a tablespoonful of butter.

TO DRESS CALVES' HEADS LIKE TURTLE.—Let them boil an hour and a half, with salt in the water; tie the brains in a cloth bag, and boil half an hour; when all is done, take out the bones and cut up in pieces. Add to your liquor a little sweet marjoram, a nutmeg grated, clove, mace, and pepper, to taste, half a pint of catsup, half a pound of butter; then put in the meat, and boil a few minutes, and it is done.

MOCK TERRAPIN.—Half a calf's liver; season and fry brown, hash it, but not very fine; flour it thickly, then add a teaspoonful of mixed mustard, a little cayenne pepper, two hard eggs chopped fine, a lump of butter the size of an egg, a teacup of water. Let it boil a minute or two. Cold veal will do as well as liver.

BROILED CALVES' LIVER WITH BACON.—Procure a nice calf's liver, wash and cut in thin slices, broil over a clear fire, with thin slices of breakfast bacon. Season with butter, salt and pepper.

SWEETBREADS WITH MUSHROOMS.—Parboil sweet-breads, allowing eight medium-sized ones to a can of mushrooms; cut the sweetbreads about half an inch square, stew until tender; slice mushrooms and stew in the liquor for one hour, then add to the sweetbreads a coffee cup of cream, pepper, and salt, and a tablespoonful of butter. Sweetbreads boiled and served with green peas make a very nice dish.

SWEET-BREADS WITH TOMATOES.—Take sweetbreads and parboil them, put them into a stew-pan and season with salt and cayenne pepper to taste; place over a slow fire; mix one large tablespoonful of browned flour with a small piece of butter,

add a leaf of mace; stir butter and gravy well together and let all stew for half an hour; then set the stew-pan in the oven, and, when the sweetbreads are nicely browned, place them on a dish; pour the gravy into a half pint of stewed tomatoes thickened with a teaspoonful of flour and a small piece of butter and seasoned. Strain it through a wire sieve into the stew-pan, let it come to a boil and stir until done; then pour over the sweet-breads and send to the table very hot.

FRIED TRIPE.—Scrape the tripe well; cut into squares the size of your hand; boil in salt and water (a tablespoonful of salt to one quart of water) till very tender. The next day cut into smaller pieces, season with salt and pepper, dredge with flour, fry brown on both sides in a pan of hot lard. When done take it out, pour nearly all the lard out, add a good gill of boiling water, thicken with flour, mixed smooth with a tablespoonful of vinegar; season to taste, and pour hot over the tripe. A nice breakfast dish.

SPICED TRIPE.—Take fresh tripe, cut it into pieces four or five inches square, put a layer of the tripe in an earthen jar, then sprinkle a few cloves, allspice, and whole pepper over it; then another layer of tripe, then spice, and so on, until the jar is full; cover it up and let it stand away in a cold place for a few days, until it tastes of the spice. Serve up cold.

BALTIMORE MEAT PIE.—Pare two pounds of potatoes, cover them with hot water, and let them simmer till done; mash them, and add a little cream and salt; lay them in the style of paste in a dish; place on thin slices of underdone meat, either mutton, beef, or veal; lay them in thickly; pour over them some gravy, a wine glass of catsup, then cover thick with mashed potatoes, and bake moderately for about forty minutes.

CROQUETTE.—Take cold veal, chicken, or sweetbreads, a little of each, or separately; cut very fine a little fat and lean of ham, half the quantity of the whole of bread crumbs, two eggs, butter the size of an egg, pepper, salt, and a little mustard. Knead like sausage meat, adding a little cream; form in any shape, dip in egg, and then roll in cracker crumbs; fry in lard until a light brown. Dry them in the oven. Celery or mushrooms are an improvement.

MEAT RISsoles.—Chop fine the cold meat, carefully excluding every particle of fat, skin and outside; pound in a mortar with a small piece of butter, adding pepper, salt, and powdered fine herbs; moisten with stock; put this into a pan on the fire and take off as soon as hot; stir in the yolk of an egg beaten up with a little lemon juice, and put the mixture by to cool; make a paste of six ounces of flour, two ounces of butter, a pinch of salt, the yolks of two eggs, and a little water; roll it out and cut it into small squares; put the meat in the center and paste the corners over, pressing them well down; fry in hot lard and serve with parsley.

A RAGOUT OF COLD VEAL.—Cut the veal into slices; put a large piece of butter into a frying-pan, and as soon as it is hot, dredge the meat well with flour, and fry a nice brown. Remove the meat, and put into the pan as much of your cold gravy as you think proper; season with pepper

and salt, and a wine glass of tomato catsup; then cut a few slices of cold ham, lay into the gravy, and add your slices of veal. It must be sent to the table hot.

BREADED LAMB CHOPS.—Grate plenty of stale bread, season with salt and pepper, have ready some well-beaten egg, have a spider with hot lard ready, take the chops one by one, dip into the egg, then into the bread crumbs; repeat it, as it will be found an improvement; then lay separately into the boiling lard, fry brown, and then turn. To be eaten with currant jelly or grape catsup.

CUTLETS A LA DUCHESSE.—Cut the neck of lamb (about two pounds) into cutlets, trim them and scrape the top of the bone clean, fry in butter and set away to cool. Put a piece of butter into a stewpan with three mushrooms and a sprig of parsley, chop fine; stir over the fire until very hot, then pour over a cupful of white sauce—the yolks of three or four eggs well beaten. Stir constantly until as thick as cream, but do not let it boil. Dip each cutlet into it, covering thickly with the sauce, again set away to cool. Then egg and bread-crumbs them. Fry lightly.

TO FRY LAMB STEAKS.—Dip each piece into well-beaten egg, cover with bread crumbs or corn meal, and fry in butter or new lard. Mashed potatoes and boiled rice are a necessary accompaniment. It is very nice to thicken the gravy with flour and butter, adding a little lemon juice, and pour it hot upon the steaks, and place the rice in spoonfuls around the dish to garnish it.

SPICED LAMB (COLD).—Boil a leg of lamb, adding to the water a handful of cloves and two or three sticks of cinnamon broken up. Boil four hours.

STEWED LAMB CHOPS.—Cut a loin of mutton into chops, cover with water and stew them until tender, keeping well covered except when skimming. When done season with salt and pepper, and thicken the gravy with a little flour, stirred until smooth, with a piece of butter the size of a walnut. Have pieces of bread previously toasted, and pour the stew over them.

MUTTON CHOPS.—Trim neatly, season, and dip each chop into a beaten egg, and then in cracker-crumbs; put into the oven in a dripping-pan with two spoonfuls of butter and a little water; baste frequently and bake until well browned.

MUTTON CHOPS.—Have them trimmed from fat and skin; dip each one into beaten egg, then in pounded cracker, and fry in hot lard or dripping. It is still better to bake them very slowly in the oven.

HARICOT MUTTON.—Loin chop fried until brown, dredge with flour, put into boiling water, or if you have it, weak soup; cut carrots into small pieces, then simmer for two hours. Season with pepper and salt. Steak cooked in the same way is very nice.

CAPT. CHIRAZ RAGOUT.—Brown four tablespoonfuls of flour in a pot, then add a piece of butter the size of a walnut, with as much water as will make it the consistency of cream, and stir well. Cut up the meat—two pounds of lamb or

mutton—not fine, but into pieces an inch or more in thickness and length, one-half teaspoonful of black pepper, a pinch of cayenne, with salt to taste; then add one and a half pints of boiling water, and stir well. Then one dozen and a half of large tomatoes peeled and chopped up, four carrots sliced lengthwise, three onions, and one dozen potatoes. Boil slowly for three hours.

IRISH STEW.—Take mutton chops, cover well with water, and let them come to a boil; pour this off and add more water; then a lump of butter the size of an egg, two tablespoonfuls of flour, one teacupful of milk, season, potatoes, and two small onions. Boil until the potatoes are done.

RAGOUT.—Take pieces of mutton, veal, beef, or rabbit, cut into any size or shape desired; heat a tablespoonful of drippings or lard in a saucepan, and when hot, fry the meat until almost done. Take out the meat and add a teaspoonful of flour, brown it, add a little lukewarm water, mix it well and then add a quart of boiling water; season with salt and cayenne pepper, add the meat, three or four onions, and six or seven potatoes, partially boiled before being put into the ragout; cover closely and stew until the vegetables are done. Take out the meat and vegetables and skim off all the fat from the gravy, season more if necessary and pour over the ragout and serve.

BAKED HAM.—A ham of 16 pounds to be boiled three hours, then skin and rub in half a pound of brown sugar, cover with bread-crumbs and bake two hours.

PORK STEAKS, BROILED.—Trim, season and roll them in melted butter and bread-crumbs; broil them over a moderate fire until thoroughly done. Make a sauce of five tablespoonfuls of vinegar and half a teacupful of stock; let it boil, and thicken with a little flour. Strain, and then add pepper and some pickles chopped fine.

ROAST PORK.—Select either the leg, loin, fillet, or shoulder for roasting. Make a stuffing as for turkey, or a stuffing seasoned with onion and sage. If the skin is left on, it should be cut into small squares; otherwise, sprinkle it with powdered sage. Baste frequently; and allow twenty minutes for each pound.

HAM AND EGGS.—Cut the ham into thin slices and broil, and spread over it a little butter. Poach the eggs in salted water, and lay neatly upon the ham.

BOILED HAM.—Soak twenty-four hours; put into a pot with cold water and boil gently for five or six hours; take it off the fire and let it remain in the water until cold. Peel off the skin and sprinkle with bread or cracker-crumbs, and brown in the oven. Slice very thin for the table.

HAM BALLS.—Take one-half cupful of bread crumbs and mix with two eggs well beaten; chop fine some bits of cold boiled ham and mix with them. Make into balls and fry.

HAM TOAST.—Boil one-fourth of a pound of lean ham, chop fine, mix with the yolks of three eggs well beaten one ounce of butter, two tablespoonfuls of cream, a little cayenne pepper.

Stir over the fire until it thickens. Spread on hot toast.

PIGS' FEET HASH.—Singe and scrape the feet, then wash clean and put them into salt and water to soak over night, or for several hours; then scrape again until they are perfectly clean, and boil them till the meat falls from the bones; chop with a knife, season with salt and pepper; pack in a crock, and if the weather be cool it will keep some time. It can be sliced and eaten cold, or put into a skillet and fried until brown.

PIG'S HEAD.—Have the head nicely cleaned, and boil it till very tender. Chop it very fine, and season with salt, pepper, sage, and a little clove, while hot. Put in a deep dish, and cover with a plate that is smaller than the dish, that it may rest on the meat. Place on the plate a very heavy weight, and let it stand for twenty-four hours. This makes the famous "Pig's Head Cheese."

PORK AND BEANS.—Take two pounds of side pork, not too fat nor too lean, to two quarts of marrowfat beans; put the beans to soak the night before you boil them in a gallon of milk-warm water. After breakfast, scald and scrape the rind of the pork, and put on to boil an hour before putting in the beans; as soon as the beans boil up, pour off the water and put on one gallon of fresh water; boil until quite tender, adding more water if necessary; great care must be taken that they do not scorch. When nearly as stiff as mashed potatoes, put into a baking dish, score the pork and put in the center; brown in the oven one hour. If preferred use corned beef instead of pork.

BOSTON BAKED BEANS.—Put a quart of beans to soak over night; in the morning pour off the water and add fresh water enough to cover, to which add about one tablespoonful of molasses. Put a small piece of salt pork in the center, almost covering it with the beans, and bake slowly from six to eight hours, adding hot water as needed until nearly done, when they can be allowed to cook nearly dry, or according to taste.

TO FRY APPLES AND PORK CHOPS.—Season the chops with salt and pepper and a little powdered sage and sweet marjoram; dip them into beaten egg and then into beaten bread-crumbs. Fry about twenty minutes, or until they are done. Put them on a hot dish; pour off part of the gravy into another pan, to make a gravy to serve with them, if you choose. Then fry apples which you have sliced about two-thirds of an inch thick, cutting them around the apple so that the core is in the center of each piece. When they are browned on one side and partly cooked, turn them carefully with a pancake turner, and let them finish cooking; dish around the chops or on a separate dish.

SPARE RIBS BROILED.—Crack the bones and broil over a clear fire, taking care that the fire is not hot enough to scorch them.

ROAST LAMB.—Choose a hind quarter of lamb, stuff it with fine bread crumbs, pepper, salt, butter, and a little sage. Sew the flap firmly to keep in place, rub the outside with salt, pepper, butter, a little of the stuffing, and roast two hours. Eat with mint sauce.

MUTTON A LA VENISON.—Take a fat loin, remove the kidney, and let it hang a week, if the weather permits. Two days before dressing it for cooking, take ground allspice, clove, and pepper, mix them, and rub into the meat a tablespoonful of each twice a day for two days. Before cooking, wash it off, and roast as a leg. To preserve the fat and keep it in, make a paste of flour and water, and spread thickly over the meat. Over this tie a double sheet of coarse paper, well buttered. About a quarter of an hour before it is done remove the paper and paste, return to the oven and baste, and dredge with flour. It is equal to venison.

BOILED LEG OF MUTTON.—Put on in boiling water with a little salt, boil two hours and a half, make a sauce of melted butter, a piece of butter the size of an egg, stir well with a tablespoonful of flour, then stir into a pint of boiling water, with a tablespoonful of capers. Put into sauce-tureen on the table, and garnish the dish with boiled cauliflower and parsley.

BREAST OF MUTTON AND GREEN PEAS.—Select a breast of mutton not too fat, cut it into small, square pieces, dredge it with flour and fry it a fine brown in butter; add pepper and salt, cover it with water and set it over a slow fire to stew, until the meat is perfectly tender. Take out the meat, skim off all the fat from the gravy, and just before serving add a quart of young peas, previously boiled with the strained gravy, and let the whole boil gently until the peas are done.

SWEET-BREADS.—Take two large parboiled sweet-breads, put into a stew-pan with one and one-half gills of water, season with salt, black and cayenne pepper, put over a slow fire. Mix one large tablespoonful of browned flour, with a piece of butter, stir butter and gravy well together. After stewing slowly for half an hour, set the pan in a quick oven, and when nicely browned place in a dish, pour the gravy into one-half pint stewed tomatoes, thicken with one dessertspoonful of flour; butter, salt and pepper; strain through a sieve into stewpan, let it come to a boil, stir till done, pour over the sweet-bread and send to the table hot.

SWEET-BREADS BROILED.—Parboil after soaking in salt and water, then rub well with butter, and broil. Turn often and dip into melted butter to prevent them from becoming hard and dry.

SWEET-BREADS FRIED.—Wash in salt and water, parboil, cut into pieces the size of a large oyster, season, dip in rolled-crinker crumbs, and fry a light brown in lard and butter.

SWEET-BREADS STEWED.—Wash, remove all the bits of skin, soak in salt and water one hour, then parboil; when half cooked take from the fire, cut into small pieces, stew in a little water till tender, add a piece of butter, a teaspoonful of salt, a teaspoonful of flour, and boil up once. Serve on toast very hot. Another way is to prepare as above and serve with tomato sauce.

TRAVELING LUNCH.—Sardines chopped fine, also a little ham, a small quantity of chopped pickles, mix with mustard, pepper, catsup, salt, and vinegar; spread between bread nicely buttered. To be like jelly cake, cut in slices crossways.

POULTRY.

HOW TO CHOOSE POULTRY.—Young, plump, and well fed, but not too fat poultry are the best. The skin should be fine grained, clear, and white; the breast full, fleshed, and broad; the legs smooth. The birds must be heavy in proportion to their size. As regards ducks and geese, their breasts must also be plump; the feet flexible and yellow. For boiling, white-legged poultry must be chosen, because when dressed their appearance is by far the more delicate. But darker-legged ones are juicy and of a better flavor when roasted. The greatest precaution ought to be taken to prevent poultry from getting at all tainted before it is cooked. It should be killed and dressed from eight to ten hours before cooking. Pigeons are far better for being cooked the day they are killed, as they lose their flavor by hanging. Care must be taken to cook poultry thoroughly, for nothing is more revolting to the palate than underdone poultry.

PLAIN STUFFING.—Take stale bread, cut off all the crust, rub very fine and pour over it as much melted butter as will make it crumble in your hands; salt and pepper to taste.

POTATAO STUFFING.—Take two-thirds bread and one-third boiled potatoes grated, butter size of an egg, pepper, salt, one egg, and a little ground sage; mix thoroughly.

APPLE STUFFING.—Take half a pound of the pulp of tart apples which have been baked or scalded; add two ounces of bread-crumbs, some powdered sage, a finely shred onion; season well with cayenne pepper. For roast goose, duck, &c.

CHESTNUT STUFFING.—Boil the chestnuts and shell them, then blanch them and boil until soft; mash them fine and mix with a little sweet cream, some bread-crumbs, pepper and salt. For turkey.

ROAST TURKEY.—A turkey weighing not more than eight or nine pounds (young) is the best. Wash and clean thoroughly, wiping dry, as moisture will spoil the stuffing. Take one small loaf of bread grated fine, rub into it a piece of butter the size of an egg, one small teaspoon of pepper and one of salt; sage, if liked. Rub all together, and fill only the breast of the turkey, sewing up so that the stuffing can not cook out. Always put the giblets under the side of the fowl, so they will not dry up. Rub salt and pepper on the outside; put into dripping-pan with one teaspoonful of water, basting often, turning it till brown all over. Bake about three hours. Have left in the chopping-bowl a little stuffing; take out the giblets and chop fine. After taking out the turkey, put in a large tablespoon of flour; stir until brown. Put the giblets into a gravy-boat, and pour over them the gravy.

BOILED TURKEY.—Soak it in salt and water for an hour and a half, to make it white. Make the stuffing of bread crumbs and about half the quantity of suet, a little parsley and a little lemon peel, chopped fine. Scald the parsley, in order to have it green. Put all these in the breast. Tie lightly in a cloth, and boil. A young turkey will boil in two hours; an older one will of

course require a longer time. Garnish with parsley and lemon cut in slices.

BOILED TURKEY.—Stuff the turkey as for roasting. A very nice dressing is made by chopping half a pint of oysters and mixing them with bread-crumbs, butter, pepper, salt, thyme, and wet with milk or water. Baste about the turkey a thin cloth, the inside of which has been dredged with flour, and put it to boil in cold water with a teaspoonful of salt in it. Let a large turkey simmer for three hours. Skim while boiling. Serve with oyster sauce, made by adding to a cupful of the liquor in which the turkey was boiled the same quantity of milk and eight oysters chopped fine; season with minced parsley, stir in a spoonful of rice or wheat flour wet with cold milk; a table-spoonful of butter. Boil up once and pour into a tureen.

TURKEY DRESSED WITH OYSTERS.—For a ten-pound turkey take two pints of bread-crumbs, half a teaspoonful of butter cut in bits (not melted), one teaspoonful of powdered thyme or summer savory, pepper, salt, and mix thoroughly. Rub the turkey well inside and out with salt and pepper, then fill with first a spoonful of crumbs, then a few well-drained oysters, using half a can for a turkey. Strain the oyster liquor and use to baste the turkey. Cook the giblets in the pan, and chop fine for the gravy. A fowl of this size will require three hours in a moderate oven.

TURKEY SCALLOP.—Pick the meat from the bones of cold turkey, and chop it fine. Put a layer of bread-crumbs on the bottom of a buttered dish, moisten them with a little milk, then put in a layer of turkey with some of the filling, and cut small pieces of butter over the top; sprinkle with pepper and salt; then another layer of bread-crumbs, and so on until the dish is nearly full; add a little hot water to the gravy left from the turkey, and pour over it. Then take two eggs, two table-spoonfuls of milk, one of melted butter, a little salt, and cracker crumbs as much as will make it thick enough to spread on with a knife, put bits of butter over it, and cover with a plate. Bake three-quarters of an hour. About ten minutes before serving, remove the plate and let it brown.

CURRIED CHICKEN.—Fry out in the pot you make the curry three large rashers of pickled pork and three onions sliced; fry until the onions are brown; cut the chicken into small pieces, and slice three potatoes thin; add them to the pork and onions, cover well with water, cook until the chicken is done and the potatoes have thickened the water; salt to taste. Put two table-spoonfuls of curry powder in a tumbler, and mix with water. Slice two or three more potatoes very thin; add the potatoes and mixed powder to the stew and boil until the potatoes are cooked but not broken. Serve with rice. The above is for one extra large chicken or two small ones. Green peas and corn are a valuable addition.

STEWED CHICKEN WITH OYSTERS.—Season and stew a chicken in a quart of water until very tender; take it out on a hot dish and keep it warm; then put into the liquor a lump of butter the size of an egg; mix a little flour and water smooth and make thick gravy, season well with pepper and salt and let it come to a boil. Have

ready a quart of oysters picked over, and put them in without any liquor; stir them round, and as soon as they are cooked, pour all over the chicken.

CHICKEN PIE.—Stew chicken till tender, season with one-quarter of a pound of butter, salt and pepper; line the sides of a pie-dish with a rich crust, pour in the stewed chicken, and cover loosely with a crust, first cutting a hole in the center. Have ready a can of oysters; heat the liquor, thicken with a little flour and water, and season with salt, pepper, and butter the size of an egg. When it comes to a boil, pour it over the oysters, and, about twenty minutes before the pie is done, lift the top crust and put them in.

FRIED CHICKEN.—Joint young, tender chickens; if old, put in a stew-pan with a little water, and simmer gently till tender; season with salt and pepper, dip into flour, and fry in hot lard and butter until nicely browned. Lay on a hot platter and take the liquor in which the chicken was stewed, turn into the frying-pan with the browned gravy, stir in a little flour; when it has boiled, stir in a teacup of rich, sweet cream, and pour over the chicken.

PRESSED CHICKEN (OR VEAL).—Boil three chickens until the meat comes off the bones; then, removing all bones, etc., chop, not very fine; add a piece of butter as large as an egg, salt and pepper to season well. Have about a pint of the broth, into which put one-half box gelatine until dissolved; then put back the chopped chicken and cook until the broth is evenly absorbed. Press under a weight in a pan until cold.

JELLIED CHICKEN OR VEAL.—Boil a chicken in as little water as possible, until the meat falls from the bones; chop rather fine, and season with pepper and salt; put in a mould a layer of the chopped meat and then a layer of hard-boiled eggs cut in slices; then layers of meat and egg alternately until the mould is nearly full; boil down the liquor left in the pot one-half; while warm, add one-quarter of an ounce of gelatine, and when dissolved pour into the mould over the meat. Set in a cool place over night, to jelly.

CHICKEN POT-PIE.—Cut and joint a large chicken. Cover with water, and let it boil gently until tender. Season with salt and pepper, and thicken the gravy with two tablespoonfuls of flour mixed smooth in a piece of butter the size of an egg. Have ready nice light bread dough; cut with a biscuit-cutter about an inch thick; drop this into the boiling gravy, having previously removed the chicken to a hot platter, cover, and let it boil from one-half to three-quarters of an hour. To ascertain whether they are done or not, stick into one of them a fork, and if it comes out clean, they are done. Lay on the platter with the chicken, pour over the gravy, and serve.

BROILED CHICKEN.—Only young, tender chickens are nice broiled. After cleaning and washing them, split down the back, wipe dry, season with salt and pepper, and lay them inside down on a hot gridiron over a bed of bright coals. Broil until nicely browned and well cooked through, watching and turning to prevent burning. Broil with them a little salt pork, cut in thin slices. After taking them from the gridiron, work into them

plenty of butter, and serve, garnished with the pork, slices of lemon, and parsley.

CHICKEN CROQUETTES.—One cold, boiled chicken chopped fine; then take a pint of sweet milk, and when the milk is boiled, stir into it two large tablespoonfuls of flour, made thin in a little cold milk; after the flour is well cooked with the milk, put in a piece of butter the size of an egg, add salt and cayenne pepper; stir all well into the chicken; roll up with your hand, and dip first into an egg beaten up, then into crackers rolled fine, and fry in hot tallow (fresh tallow, half and half lard, is very nice).

BAKED CHICKEN.—Split open in the back, season with salt and pepper and plenty of butter. Pour a little water into the pan, and, while baking, baste often, turning the chicken so as to nicely brown all over. When done, take up the chicken; thicken the gravy with a little flour, and serve in a gravy boat. Chickens are nice stuffed and baked in the same manner as turkey.

A NICE WAY TO COOK CHICKEN.—Cut the chicken up, put into a pan, and cover with water. Let it stew as usual. When done, make a thickening of cream and flour. Add butter, pepper and salt. Have ready a nice shortcake, baked and cut in squares, rolled thin as for crust. Lay the cakes on the dish, and pour the chicken and gravy over them while hot.

CHICKEN PUDDING.—Cut up the chickens and stew until tender. Then take them from the gravy, and spread on a flat dish to cool, having first well seasoned them with butter, pepper and salt. Make a batter of one quart of milk, three cups of flour, three tablespoonfuls of melted butter, one half teaspoon of soda, one teaspoon of cream tartar, a little salt. Butter a pudding dish and put a layer of the chicken at the bottom, and then a cupful of the batter over it. Proceed till the dish is full. The batter must form the crust. Bake an hour, and serve the thickened gravy in a gravy boat.

SCALLOPED CHICKEN.—Mince cold chicken and a little lean ham quite fine, season with pepper and a little salt; stir all together, add some sweet cream, enough to make it quite moist, cover with crumbs, put it into scallop shells or a flat dish, put a little butter on top, and brown before the fire or front of a range.

BOILED CHICKEN.—The same as boiled turkey. They can be stuffed or not, as desired.

CROQUETTES.—Chop fine any cold pieces of cooked meat or chicken, or whatever you may wish to use, first removing all fat, bone, etc.; add half the quantity of fine bread-crumbs, one egg, pepper and salt; make into balls and cook in a buttered spider; serve hot.

FRICASSEED CHICKEN.—Stuff two chickens as if to boil, put in a pot, do not quite cover with water, put them on two hours before dinner; chop an onion, some parsley, and a little mace, rub a piece of butter twice as large as an egg with flour and stir it all in. Before dishing, beat the yolks of six eggs, and stir in carefully; cook five minutes.

POULTRY CROQUETTE.—Melt a bit of butter in a stew-pan; put into it chopped parsley, mushrooms,

two spoonfuls of flour, salt and pepper to taste. Fry it, and pour in stock and a little cream. This sauce ought to have the consistency of thick cream. Cut up any poultry which has been cooked the day before into dice. Put into a saucepan, and let get cold. Form into balls and cover them with bread-crumbs. Wash in eggs which have been beaten up, and roll in bread-crumbs a second time. Drop in boiling lard, and fry to a good color. Garnish with parsley. Croquette made of veal may be prepared in the same way.

MINCED FOWLS.—Remove from the bones all the flesh of either cold, roast, or boiled fowls. Clean it from the skin, and keep covered from the air until ready for use. Boil the bones and skin with three-fourths of a pint of water until reduced quite half. Strain the gravy and let cool. Next, having first skimmed off the fat, put it into a clean saucepan with a half cup of cream, three ounces of butter, well mixed with one tablespoon of flour. Keep these stirred until they boil. Then put in the fowl, finely minced with three hard-boiled eggs, chopped, and sufficient salt and pepper to season. Shake the mince over the fire until just ready to boil. Dish it on hot toast, and serve.

ROAST DUCK.—Prepare the same as for turkey, adding to the dressing two or three finely-chopped onions. Serve with apple sauce or cranberries.

ROAST GOOSE.—Two ounces of onions and half as much green sage, chopped fine, and one coffee-cup of bread crumbs, a little pepper and salt, the yolks of two eggs. Do not quite fill the goose, but leave room to swell. Roast from one hour and a half to two hours, and serve with gravy and apple sauce.

GAME.

BROILED VENISON STEAK.—Broil quickly over a clear fire, and when sufficiently done pour over two tablespoonfuls of currant jelly, melted with a piece of butter. Pepper and salt to season. Eat while hot, on hot plates.

TO COOK VENISON.—Broil as you would a beef-steak, rare. Have ready a gravy of butter, pepper and salt, and a very little water. Heat the gravy without boiling it. Score the steak all over, put it in the gravy and cover tight; keep hot enough to steam the meat, and send in a covered dish to table.

PIGEON COMPOTE.—Truss six pigeons as for boiling. Grate the crumbs of a small loaf of bread, scrape one pound of fat bacon, chop thyme, parsley, an onion and lemon—peel fine—and season with salt and pepper; mix it up with two eggs; put this force-meat into the craws of the pigeons, lard the breasts and fry brown; place them in a stewpan with some beef stock and stew them three-quarters of an hour, thicken with a piece of butter rolled in flour. Serve with force-meat balls around the dish and strain the gravy on to the pigeons.

TO ROAST WILD FOWL.—The flavor is best preserved without stuffing. Put pepper, salt and a

piece of butter into each. Wild fowl require much less dressing than tame. They should be served of a fine color with a rich brown gravy. To take off the fishy taste which wild fowl sometimes have, put an onion, salt and hot water into the dripping pan, and baste them for the first ten minutes with this, then take away the pan and baste constantly with butter.

TO ROAST PARTRIDGES, PHEASANTS OR QUAILS.—Pluck, singe, draw and truss them, season with salt and pepper, roast for about half an hour in a brisk oven, basting often with butter. When done place on a dish together with bread crumbs fried brown and arranged in small heaps. Gravy should be served in a tureen apart.

TO BROIL QUAIL OR WOODCOCK.—After dressing, split down the back, sprinkle with salt and pepper, and lay them on a gridiron, the inside down. Broil slowly at first. Serve with cream gravy.

TO ROAST WILD DUCK OR TEAL.—After dressing, soak them over night in salt and water, to draw out the fishy taste. Then in the morning put them into fresh water, changing several times before roasting. Stuff or not, as desired. Serve with currant jelly.

PIGEON PIE.—Dress and wash clean, split down the back, and then proceed as for chicken pie.

ROAST PIGEONS.—When cleaned and ready for roasting, fill the bird with a stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg, and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require thirty minutes' careful cooking. In the autumn they are best, and should be full grown.

TO ROAST PIGEONS.—They should be dressed while fresh. If young, they will be ready for roasting in twelve hours. Dress carefully, and after making clean, wipe dry and put into each bird a small piece of butter dipped in cayenne. Truss the wings over the back and roast in a quick oven, keeping them constantly basted with butter. Serve with brown gravy. Dish them with young water-cresses.

FRIED RABBIT.—After the rabbit has been thoroughly cleaned and washed, put it into boiling water and let boil for about ten minutes; drain, and when cold, cut it into joints, dip into beaten egg, and then into fine bread-crumbs, seasoned with salt and pepper. When all are ready fry them in butter over a moderate fire fifteen minutes, thicken the gravy with an ounce of butter and a small teaspoonful of flour, give it a minute's boil, stir in two tablespoonfuls of cream, dish the rabbit, pour the sauce under it, and serve quickly.

STEWED RABBIT.—Skin and clean the rabbit, cut into pieces, put one-fourth of a pound of butter into a stewpan and turn the pieces of rabbit about in it until nicely browned; take out the meat, add one pint of boiling water to the butter, one tablespoonful of flour stirred to a paste in cold water, one tablespoonful of salt, and a little grated onion if liked; let this boil up, add the meat, stew slowly till the rabbit is tender. Serve hot.

SALADS.

MAYONNAISE SALAD DRESSING.—The yolk of one egg, raw; stir into this all the olive oil it will hold, in as fine a stream as possible. Season with cayenne pepper, salt and mustard.

SIMPLE DRESSING FOR SALADS.—Mix three tablespoonfuls of olive oil and one tablespoonful of scraped onion with one saltspoonful of salt and one saltspoonful of pepper (mixed), and then add one tablespoonful of vinegar. When thoroughly mixed, pour over the salad.

CHICKEN SALAD DRESSING.—Take two hard-boiled eggs, lay them into water till quite cold, put the yolks into a small bowl and mash them very fine, adding the yolks of two raw eggs, one teaspoonful of salt, one large tablespoonful of dry mustard, a very little cayenne pepper; stir this well, always one way; when well mixed, add a very little sweet oil, stirring all the time. After this is mixed, put in more, a very little at a time, until you have used a third of a bottle; then add a large spoonful of vinegar or lemon juice; then more oil as before—using in all two-thirds of a bottle—then another spoonful of vinegar; when well mixed it must be very light, and a nice color. Set on the ice for two or three hours. Not more than twenty minutes before using the salad, mix it and prepare for the table by putting with the meat about half the dressing; stir it up well, and then pour on to the meat one wine glass of best vinegar; stir this up well—it will turn the chicken very white; if it requires a little more salt add it now. Place the chicken in the center of a flat dish, large enough to lay lettuce or celery around the meat; wipe the lettuce as dry as you can, and lay around the meat, then with a spoon put the rest of the dressing on the lettuce.

CHICKEN SALAD.—To two large boiled fowls (cold) take two large heads of celery or four small ones; having removed all the skin and the fat, cut the meat from the bones into very small pieces. It is best not to mix the dressing with salad until just before it is to be eaten. Put into a porcelain kettle the gravy from the chicken, one-half pint of vinegar, one-half pint of sweet oil or melted butter, one large tablespoonful of Colman's mustard, one small teaspoonful of cayenne pepper, one teaspoonful of salt, the yolks of eight eggs beaten and stirred in just before taken off, one teacup of cream stirred into the dressing when cold; mix together with a silver fork and garnish with celery tops.

LOBSTER SALAD.—To a three-pound lobster take the yolk of one raw egg, beat very lightly; then take the yolks of three hard-boiled eggs (cold), and add to the raw yolk, beating all the time; add, gradually, a few drops at a time, one-half bottle of the finest olive oil, still stirring all the time; then add one and a half tablespoonfuls of the best English mustard, salt and pepper to taste; beat the mixture until light, add a tablespoonful of strong vinegar. Cut the lobster into small pieces and mix with it salt and pepper; pour over it the dressing just before sending to the table; garnish with the white of egg (boiled), celery tops, and the small claws.

LOBSTER SALAD.—Pick the meat from the shell, chop and season the same as for chicken salad; garnish with the claws and parsley.

LETTUCE SALAD.—Two heads of lettuce, two hard-boiled eggs, two teaspoonfuls of butter, one-half teaspoonful of salt, one teaspoonful white sugar, one-half teaspoonful of made mustard, one teaspoonful of pepper, four tablespoonfuls of vinegar; rub the yolks of the eggs to a powder, add sugar, butter, pepper, salt and mustard; let it stand five minutes, then beat in the vinegar. Cut the lettuce with a knife and fork, put into a bowl, and mix in the dressing by tossing with a fork.

LETTUCE SALADS.—Serve with simple dressing, and garnish with hard-boiled eggs.

Lettuce, cold boiled potatoes, and cold boiled beets; potatoes in the center, beets next, and lettuce around the edge of the dish. Simple dressing.

POTATO SALAD.—Potatoes boiled in the "jacket," and peeled while warm, cut evenly into fine slices, and when cold mixed with fine olive oil. After having drawn with this for a little while, add salt, pepper, chopped onion, and mix all this by shaking it up, as using a spoon would break the potatoes, and make them unsightly. Add good vinegar.

POTATO SALAD.—Small onions sliced and cold boiled potatoes, over which pour the simple dressing.

POTATO SALAD.—Cut a dozen cold boiled potatoes into fancy shapes, one-quarter of an inch thick; mix with some flakes of cold boiled fish (halibut, cod or salmon), and pour over them a salad dressing, made with six tablespoonfuls of melted butter, or salad oil, six tablespoonfuls of cream or milk, one tablespoonful of salt, half that quantity of pepper, and one teaspoonful of ground mustard. Into this mix one cupful of vinegar. Boil well, then add three raw eggs, beaten to a foam; remove directly from the fire, and stir for five minutes; when thoroughly cold turn over the salad. Garnish with slices of pickled cucumber, cold beet, hard-boiled egg, and fresh parsley.

CELERY SALAD.—One head of cabbage, three bunches of celery, chopped very fine. Take one teacupful of vinegar, lump of butter size of an egg, yolks of two eggs; one teaspoonful mustard, one of salt, pinch of cayenne pepper, two teaspoonfuls of sugar. Mix these well; put the mixture on the stove and heat until it thickens, stirring all the time; when cold, add two tablespoonfuls of rich sweet cream. Pour over the salad; if not moist enough, add cold vinegar.

CHICKEN CELERY.—Chop the remains of chicken or turkey, and mix with an equal proportion of celery; a little salt and vinegar only, although some like a dressing as for slaw; but this takes away too much of celery taste. It may be prepared with lettuce instead of celery.

CABBAGE SALAD.—Cut the cabbage very fine, and put into a dish in layers, with salt and pepper between. Then take two teaspoonfuls of butter, two of sugar, two of flour, two of mustard, one cup of vinegar, and one egg. Stir all together, and let it come to a boil on the stove. Pour it hot over, and mix well with the cabbage; cover up.

COLD SLAW.—Two-thirds of a cup of vinegar, one egg, two tablespoonfuls sugar, one teaspoon of salt, half teaspoon of mixed mustard, and butter size of an egg; stir until it boils. When cold, pour over the shaved cabbage.

TOMATO SALAD.—One dozen medium-sized tomatoes peeled and sliced, yolks of four hard-boiled eggs, one raw egg well beaten, teaspoon sugar, salt to taste, and one-half saltspoon of cayenne pepper, one tablespoonful of butter, and one teaspoon of vinegar.

Or, slice and serve with mayonnaise dressing.

SWEET-BREAD SALAD.—Boil the sweet-breads twenty minutes, then drop them into cold milk, split them and fry brown in butter, break in small pieces with lettuce and mix with the dressing. Make a dressing with the yolk of two eggs, two tablespoonfuls of vinegar, two teaspoonfuls of mixed mustard, the least bit of sugar, one bottle of olive oil poured into this with a thread-sized stream, stirring all the time. The dressing for salmon salad is also nice for this.

SALMON SALAD.—For a pound can of California salmon, garnished with lettuce, make a dressing of one small teacup of vinegar, butter half the size of an egg, one teaspoon of Colman's mustard, one-half teaspoonful of cayenne pepper, one-half teaspoonful of salt, one teaspoonful of sugar, two eggs; when cold, add one-half teacup of cream and pour over the salmon.

SAUCES.

DRAWN BUTTER SAUCE.—One quarter pound of butter; rub with it two teaspoonfuls of flour. When well mixed, put into a saucepan with one-half pint of water or stock; cover it, and set the saucepan into a larger one of boiling water. Shake it constantly till completely melted and beginning to boil; season with salt and pepper.

CAPER SAUCE.—Make a drawn butter sauce, and then add two or three tablespoonfuls of French capers; remove from the fire and add a little lemon juice.

BOILED EGG SAUCE.—Add to half a pint of drawn butter sauce two or three hard-boiled eggs, chopped.

PICKLE SAUCE.—Add to half a pint of drawn butter sauce three tablespoonfuls of pickled cucumbers, minced fine.

TOMATO SAUCE.—Stew one can of tomatoes, one small onion, for twenty minutes, and then strain through a sieve. Put an ounce and a half of butter into a saucepan, and when it boils, dredge in an ounce and a half of flour. When thoroughly cooked, pour in the tomatoes.

TOMATO SAUCE.—One can of tomatoes boiled down and strained; rub together one heaping teaspoonful of flour, one tablespoonful of butter, and a little salt, with a very little cayenne pepper, and stir into the tomatoes; then let all come to a boil.

MUSHROOM SAUCE.—Prepare the mushrooms by cutting off the stalks, and throw them into boiling

water; season with salt, pepper, and butter. Boil until tender, and then thicken the gravy with a little butter and flour; add a little lemon juice, and pour over the meat.

PARSLEY SAUCE.—Wash a bunch of parsley in cold water, then boil it about six or seven minutes in salt and water. Drain it; cut the leaves from the stalks, and chop them fine. Have ready some melted butter, and stir in the parsley; allow two small tablespoonfuls of leaves to one-half pint of butter. Serve with boiled fowls and fish.

MELTED OR DRAWN BUTTER.—Cut two large spoonfuls of butter into small pieces, and put it into a saucepan with a large spoonful of flour, and ten of new milk. When thoroughly mixed, add six large spoonfuls of water. Shake it over the fire until it begins to simmer, shaking it always the same way; then let it stand quietly and boil up. It should be of the consistency of rich cream, and not thicker.

APPLE SAUCE.—Pare, core, and slice some apples; stew them with sufficient water to prevent burning; when done, mash them through a colander, sweeten to taste, add a small piece of butter, a little nutmeg or lemon.

CRANBERRY SAUCE.—One quart of cranberries, one quart of water, and one pound of white sugar; make a sirup of the water and sugar. After washing the berries clean, and picking out all poor ones, drop them into the boiling sirup, let them cook from fifteen to twenty minutes. They are very nice strained.

EGG SAUCE.—Three ounces of butter, beaten with one ounce of flour; stir into it one pint of boiling water; salt and pepper. Cook fifteen minutes; pour into sauce-boat, having hard-boiled eggs, sliced or chopped, in it.

WHITE SAUCE.—Take one cup of butter, and melt it, and while in the saucepan, shake in three tablespoonfuls of flour until well mixed. Then add one quart of milk, stirring all the time till it boils.

OYSTER SAUCE.—One pint of oysters cut small, boiled for five minutes in their own liquor; a cup of milk, a tablespoonful of butter rubbed smooth into a tablespoon of flour; salt and pepper; let it boil. Serve with turkey.

MINT SAUCE.—Wash the mint very clean; pick the leaves from the stalk, and chop them fine; pour on to them vinegar enough to moisten the mint well; add fine sugar to sweeten.

CELERY SAUCE.—Pick and wash two heads of celery; cut them into pieces one inch long, and stew them in a pint of water with one teaspoonful of salt, until the celery is tender. Rub a large spoonful of butter and a spoonful of flour well together; stir this into a pint of cream; put in the celery, and let it boil up once. Serve hot with boiled poultry.

TOMATO SAUCE.—Stew one-half dozen tomatoes with a little chopped parsley; salt and pepper to taste; strain, and when it commences to boil add a spoonful of flour, stirred smooth with a tablespoonful of butter. When it boils take up.

VEGETABLES.

HAVE your vegetables fresh as possible. Wash them thoroughly. Lay them in cold water until ready to use them.

Vegetables should be put to cook in boiling water and salt. Never let them stand after coming off the fire; put them instantly into a colander over a pot of boiling water, if you have to keep them back from dinner.

Peas, beans and asparagus, if young, will cook in twenty-five or thirty minutes. They should be boiled in a good deal of salt water.

Cauliflower should be wrapped in a cloth when boiled, and served with drawn butter. Potato water is thought to be unhealthy; therefore do not boil potatoes in soup, but in another vessel, and add them to it when cooked.

LIMA BEANS.—Shell, wash, and put into boiling water with a little salt; when boiled tender, drain and season them, and either dress with cream, or large lump of butter, and let simmer for a few moments.

CABBAGE A LA CAULIFLOWER.—Cut the cabbage fine as for slaw; put it into a stewpan, cover with water and keep closely covered; when tender, drain off the water; put in a small piece of butter with a little salt, one-half a cup of cream, or one cup of milk. Leave on the stove a few minutes before serving.

CREAM CABBAGE.—Beat together the yolks of two eggs, one-half cup of sugar, one-half cup of vinegar; butter size of an egg, salt and a little cayenne pepper. Put the mixture into a saucepan and stir until it boils; then stir in one cup of cream. Let it boil. Pour over the cabbage while hot.

STEWED CELERY.—Clean the heads thoroughly. Take off the coarse, green, outer leaves. Cut in small pieces, and stew in a little broth. When tender, add some rich cream, a little flour, and butter enough to thicken the cream. Season with pepper, salt, and a little nutmeg if that is agreeable.

GREEN CORN ON THE COB.—Take off the outside leaves and the silk, letting the innermost leaves remain on until after the corn is boiled, which renders the corn much sweeter. Boil for half an hour in plenty of water, drain, and, after removing the leaves, serve.

CORN FRITTERS.—To a can of corn add two eggs well beaten, two tablespoonfuls of flour, one teaspoonful of salt, one-half teaspoon of pepper; mix thoroughly; have the pan hot; put in two tablespoonfuls of lard, and drop in the corn in large spoonfuls. Cook brown.

CORN FRITTERS.—One pint of corn meal, one-half cup of milk, one tablespoonful of salt, one egg, one pint of wheat flour, one teaspoon of soda.

GREEN CORN PUDDING.—One quart of milk, five eggs, two tablespoonfuls of melted butter, one tablespoonful of white sugar, one dozen large ears of corn; grate the corn from the cob; beat the whites and yolks of the eggs separately; put the corn and yolks together, stir hard, and add

the melted butter, then the milk gradually, stirring hard all the time; next, the sugar, and then the whites and a little salt. Bake slowly, covering the dish at first. It will bake in about an hour.

FRENCH MUSHROOMS CANNED.—Pour off the liquid, pour over them a little cream, season, and let them simmer for a short time. To be served on broiled beefsteak.

MUSHROOMS BROILED.—Gather them fresh, pare, and cut off the stems, dip them in melted butter, season with salt and pepper, broil them on both sides over a clear fire; serve on toast.

MACARONI, AS A VEGETABLE.—Simmer one-half pound of macaroni in plenty of water till tender, but not broken; strain off the water. Take the yolks of five and the whites of two eggs, one-half pint of cream; white meat and ham chopped very fine, three spoonfuls of grated cheese. Season with salt and pepper; heat all together, stirring constantly. Mix with the macaroni, put into a buttered mold and steam one hour.

MACARONI WITH CHEESE.—Throw into boiling water some macaroni, with salt according to quantity used; let it boil one-fourth of an hour, when it will be a little more than half cooked, drain off the water, place the macaroni in a saucepan with milk to cover, boil till done. Butter a pudding dish, sprinkle the bottom with plenty of grated cheese, put in the macaroni a little white pepper, plenty of butter, sprinkle on more cheese, cover that with bread-crumbs, set in a quick oven to brown; serve hot.

MACARONI WITH OYSTERS.—Boil macaroni in salt water, after which draw through a colander; take a deep earthen dish or tin; put in alternate layers of macaroni and oysters; sprinkle the layers of macaroni with grated cheese; bake until brown.

STEWED MACARONI.—Boil two ounces of macaroni in water, drain well, put into a saucepan one ounce of butter, mix with one tablespoonful of flour, moisten with four tablespoons of veal or beef stock, one gill of cream; salt and white pepper to taste; put in the macaroni, let it boil up, and serve while hot.

MACARONI WITH TOMATOES.—Boil one-half pound of macaroni till tender, pour off all the water, then add one-half cup of sweet cream, one-third of a cup of butter; pepper and salt; let simmer for a short time, but be careful that it does not become much broken, turn into vegetable dish; have ready one pint of stewed tomatoes, season with butter, salt and pepper, pour over the macaroni.

BOILED ONIONS.—Skin them thoroughly. Put them to boil; when they have boiled a few minutes, pour off the water and add clean cold water, and then set them to boil again. Pour this away, and add more cold water, when they may boil till done. This will make them white and clear, and very mild in flavor. After they are done, pour off all the water, and dress with a little cream, salt, and pepper to taste.

ESCALLOPED ONIONS.—Boil till tender six large onions; afterward separate them with a large spoon; then place a layer of onions and a layer of

grated bread crumbs alternately in a pudding dish; season with pepper and salt to taste; moisten with milk; put into the oven to brown.

BAKED ONIONS.—Wash, but do not peel the onions; boil one hour in boiling water slightly salt, changing the water twice in the time; when tender, drain on a cloth, and roll each in buttered tissue paper, twisted at the top, and bake an hour in a slow oven. Peel and brown them; serve with melted butter.

SUCCOTASH.—Use double the quantity of corn that you do beans. Cook the beans for three or four hours. Put in the corn one hour before dinner. Have just water enough to cook them in. Care must be taken not to let it stick. Season with salt, pepper and lump of butter.

SUCCOTASH.—Boil lima beans and sweet corn in separate pots; when done, cut the corn from the cob, allowing twice as much corn as beans; put them together and let them boil. Just before serving, add a little butter, pepper and salt.

TOMATOES A LA CREME.—Pare and slice ripe tomatoes—one quart of fresh ones or a pound can; stew until perfectly smooth, season with salt and pepper, and add a piece of butter the size of an egg; just before taking from the fire, stir in one cup of cream, with a tablespoonful of flour stirred smooth in a part of it; do not let it boil after the flour is put in. Have ready in a dish pieces of toast; pour the tomatoes over this and serve.

BROWNE TOMATOES.—Take large round tomatoes and halve them, place them the skin side down in a frying-pan in which a very small quantity of butter and lard have been previously melted, sprinkle them with salt and pepper, and dredge well with flour. Place the pan on a hot part of the fire, and let them brown thoroughly; then stir, and let them brown again, and so on until they are quite done. They lose their acidity, and their flavor is superior to stewed tomatoes.

TO BROIL TOMATOES.—Take large round tomatoes, wash and wipe, and put them in a gridiron over lively coals, the stem side down. When brown, turn them and let them cook till quite hot through. Place them on a hot dish, and send quickly to the table, when each one may season for himself with pepper, salt, and butter.

BAKED TOMATOES.—Fill a deep pan (as many as will cover the bottom) with ripe tomatoes; round out a hole in the center of each; fill up with bread-crumbs, butter, pepper, and salt; put a teacup of water in the pan. Bake till brown; send to the table hot.

SCALLOPED TOMATOES.—Butter an earthen dish, then put in a layer of fresh tomatoes, sliced and peeled, and a few rings of onion (one large onion for the whole dish), then cover with a layer of bread-crumbs, with a little butter, salt and pepper. Repeat this process until the dish is full. Bake for an hour in a pretty hot oven.

BAKED TOMATOES.—Cut in slices good fresh tomatoes (not too ripe); put a layer of them in a dish suitable for baking; then a layer of bread-crumbs over them, salt, pepper, and plenty of

butter, another layer of tomatoes, and so on until the dish is full. Bake one hour.

SWEET POTATOES.—Sweet potatoes require more time to cook than common potatoes. **To Boil.**—Take large, fine potatoes, wash clean, boil with the skins on in plenty of water, but without salt. They will take at least one hour. Drain off the water, and set them for a few minutes in a tin pan before the fire, or in the stove, that they may be well dried. Peel them before sent to the table.

To Fry.—Choose large potatoes, half boil them, and then, having taken off the skins, cut the potatoes in slices and fry in butter, or in nice drippings. **To Bake.**—Bake as the common potato, except give them a longer time.

MASH POTATOES.—Steam, or boil potatoes until soft, in salted water; pour off the water and let them drain perfectly dry; sprinkle with salt and mash; have ready some hot milk or cream in which has been melted a piece of butter; pour this on to the potatoes, and stir until white and very light.

BROWNE POTATOES.—Boil; and three-quarters of an hour before a roast of beef is taken from the oven, put them in the dripping-pan, after skimming off the fat from the gravy; baste them frequently, and when quite brown, drain on a sieve.

QUIRLED POTATOES.—Peel, boil, mash, and season a few mashed potatoes, then put them into a colander, pressing them through into the dish you wish to serve them in; set in the oven and brown.

POTATO PUFF.—Take two large cups of cold mashed potatoes, and stir into it two tablespoonfuls of melted butter, beating to a white cream before adding anything else; then put with this two eggs, beaten very light, and a teacupful of cream or milk, salting to taste. Beat all well, pour into a deep dish, and bake in quick oven until nicely browned.

SARATOGA POTATOES.—Peel, and slice on a slaw-cutter into cold water, wash thoroughly, and drain; spread between the folds of a clean cloth, rub and pat until dry. Fry a few at a time in boiling lard, salt as you take them out. Saratoga potatoes are often eaten cold. They can be prepared three or four hours before needed, and if kept in a warm place they will be crisp and nice. They are used for garnishing game and steaks.

POTATO CAKES.—Two pounds of mashed potatoes, two tablespoonfuls of butter and a little salt, two pounds of flour, and milk enough to make a batter, one-half cup of yeast; set it to rise, and when light bake in cakes size of a muffin.

MASHED POTATOES.—Wash and cut in halves or quarters, put into boiling water, boil one-half hour; when done, pour off all the water, adding salt; mash perfectly smooth, then add cream if you have it—if not, milk—and beat well with fork or spoon. The beating makes them light.

BROILED POTATOES.—Take cold boiled potatoes, peel and slice them in slices one-third of an inch thick, dip them into dissolved butter, place on a gridiron over a very clear fire, grill them until nicely browned underneath; then turn them, and when a nice color, put them into a heated dish; sprinkle with salt and pepper and serve hot.

POTATO BALLS, OR CROQUETTES.—Four large mealy potatoes, cold; mash them in a pan with two tablespoonfuls of fresh melted butter, a pinch of salt, a little pepper, one tablespoonful of cream, and the beaten yolk of one egg; rub it together for about five minutes, or until very smooth; shape the mixture into balls about the size of a walnut or small rolls; dip them into an egg well beaten, and then into the finest sifted bread-crumbs; fry them in boiling lard.

STEWED POTATOES.—Put into a frying-pan a small piece of butter, a little parsley chopped fine, salt and pepper, and half a cup of cream, set on the fire and let come to a boil. Cut cold boiled potatoes into small pieces and turn into the cream, let the cream boil up well around the potatoes, add another small piece of butter and serve.

LYONNAISE POTATOES.—Into a sauce-pan put a large lump of butter and a small onion, finely chopped, and when the onion is fried to an amber color, throw in slices of cold boiled potatoes, which must be thoroughly stirred until they are turning brown; at this moment put in a spoonful of finely-chopped parsley, and as soon as it is cooked drain through a colander, so the potatoes retain the moisture of the butter and many particles of the parsley. Thus you may have Lyonnaise potatoes.

FRIED OYSTER PLANT.—Parboil oyster plant; scrape off the outside; cut in slices; dip in beaten egg, roll in bread-crumbs, and fry in hot lard.

SALSIFY, OR VEGETABLE OYSTERS.—Wash and scrape them thoroughly, and as you wash throw them into a bowl of cold water. Cut into pieces about half an inch long, boil three-fourths of an hour; when tender, pour off all the water, season with pepper and salt, a small lump of butter, and enough of cream to almost cover them; if no cream, use milk, with more butter, and thicken like gravy with a little flour. They are nice served on toast.

BAKED EGG PLANT.—Cut in halves a nice smooth egg plant; scoop out the center, leaving with the skin about one-third of an inch; chop the inside of the egg plant very fine, two ripe tomatoes, one onion, some bread-crumbs, a little parsley, and green pepper—onion and pepper to be chopped separately very fine—salt, butter, and very little pepper; mix very smooth, put in the shell, butter on top, and bake about one-half hour.

FRIED EGG PLANT.—Pare and slice them, then sprinkle each slice with salt and let them stand for about one hour with a weight on them, then dip into egg well beaten, then flour and fry light brown in lard and butter.

TO FRY PARSLEY.—This, when done as it should be, is one of the nicest as well as cheapest of garnishings. The parsley should be washed and dried in a cloth; then if one is the happy possessor of a wire basket, put in the parsley and hold from two to three minutes in boiling drippings; take from the basket and dry until crisp before the kitchen fire. It may be fried without a basket, but requires more care in so doing.

SCOTCH ESCALLOPS.—Peel potatoes and slice, not quite as thin as for Saratoga chips, and cover

the bottom of a dripping pan with them; sprinkle with salt and pepper and small pieces of butter or butter and lard mixed; continue this until the pan is full; lay a slice or two of salt pork on the top; cover closely and bake in a good hot oven. Very nice sweet potatoes can be prepared in the same way. They are very nice without the pork.

TURNTIPS.—Pare and cut into pieces; put them into boiling water well salted, and boil until tender; drain thoroughly and then mash and add a piece of butter, pepper, and salt to taste, and a small teaspoonful of sugar. Stir until they are thoroughly mixed, and serve hot.

FRIED PARSNIPS.—Scrape, cut into strips, and boil until tender in salted water; drain and dip into batter, made with one egg beaten light, one-half cup milk, and flour enough to make a batter and fry in hot butter or lard.

ASPARAGUS.—Cook only the tender green stalks; cut them of equal lengths, and boil in water with a little salt till tender. While the asparagus is cooking, prepare some nicely-toasted bread, lay the asparagus on the toast, and season with butter, salt, and pepper, or pour over it a little cream previously scalded.

SPINACH.—Spinach requires good washing and close picking. Boil twenty minutes in boiling water, drain, season with butter, pepper, and salt; garnish the dish with slices of hard-boiled eggs.

FRESH CORN MUSH.—Take several ears of green corn, grate it down; stir some milk into the corn briskly with a little salt; strain through a coarse sieve, and put in a hot cooking-pot with a spoonful of lard. Keep it well stirred for at least twenty minutes, without stopping while cooking. When thickened, put into a deep dish, slice, and fry.

PARSNIP FRITTERS.—Four parsnips, boiled and mashed fine; add three well-beaten eggs, two tablespoonfuls of sifted flour, butter the size of an egg, one teacup of milk, and salt to taste. Upon a hot-buttered griddle drop the mixture, and bake after the style of flannel-cakes. Serve quite hot.

PARSNIP STEW.—Three slices of salt pork, boil one hour and a half; scrape five large parsnips, cut in quarters lengthwise, add to the pork and let boil one-half hour, then add a few potatoes, and let all boil together until the potatoes are soft; the fluid in the kettle should be about a cupful when ready to take off.

GREEN PEAS.—Put the pods into a pot, cover and boil thoroughly; then strain, and put the peas into the same water and boil tender. Season with butter, pepper, a little salt, and the least bit of sugar.

BOILED HOMINY.—Soak one cup of fine hominy in three cups of water and salt to taste; in the morning turn it into a quart pail; then put the pail into a kettle of boiling water, cover tightly and steam one hour; then add one teacupful of sweet milk, and boil fifteen minutes.

CATTLEFLOWER.—Trim off all the outside leaves, and put into boiling water well salted; boil until tender, and then serve with a white sauce or with cream.

HOMINY FRITTERS.—Two teacupfuls of cold boiled hominy; stir in one teacupful of sweet milk and a little salt, four tablespoonfuls of sifted flour and one egg; beat the white separately and add last; drop the batter by spoonfuls into hot lard, and fry a nice brown.

BAKED CABBAGE.—Cook as for boiled cabbage, after which drain and set aside until cold. Chop fine, add two beaten eggs, a tablespoonful of butter, pepper, salt, three tablespoonfuls rich cream; stir well and bake in a buttered dish until brown. Eat hot.

BEETS.—Wash thoroughly, being careful not to prick the skin, as that will destroy the color; put into boiling water, and boil five or six hours; if served hot, season with butter, pepper and salt; if cold, cover with vinegar.

EGGS AND OMELETTES.

HOW TO BAKE EGGS, ETC.—Butter a clean, smooth saucepan, break as many eggs as will be needed into a saucer, one by one. If found good, slip it into the dish. No broken yolk allowed, nor must they crowd so as to risk breaking the yolk after put in. Put a small piece of butter on each, and sprinkle with pepper and salt. Set into a well-heated oven, and bake till the whites are set. If the oven is rightly heated, it will take but a few minutes, and is far more delicate than fried eggs.

EGGS A LA MODE.—Remove the skin from a dozen tomatoes, medium size, cut them up in a saucepan, add a little butter, pepper, and salt; when sufficiently boiled, beat up five or six eggs, and just before you serve, turn them into the saucepan with the tomato, and stir one way for two minutes, allowing them time to be well done.

EGG BASKETS.—Boil quite hard as many eggs as will be needed. Put into cold water till cold, then cut neatly into halves with a thin, sharp knife; remove the yolk and rub to a paste with some melted butter, adding pepper and salt. Cover up this paste and set aside till the filling is ready. Take cold roast duck, chicken, or turkey which may be on hand, chop fine and pound smooth, and while pounding mix in the paste prepared from the yolks. As you pound moisten with melted butter and some gravy which may have been left over from the fowls; set this paste when done over hot water till well heated. Cut off a small slice from the end of the empty halves of the whites, so they will stand firm, then fill them with this paste; place them close together on a flat round dish, and pour over the rest of the gravy, if any remains, or make a little fresh. A few spoonfuls of cream or rich milk improves this dressing.

FRENCH EGG CAKE.—Beat up thoroughly six eggs, a teaspoonful of sweet cream or milk, and a little salt. Fry in a pan in which there is one-half ounce of melted butter, over a quick fire. In order that the omelette may remain soft and juicy, it is necessary that the pan should be hot before the eggs are poured in. During the frying move the pan continually to and fro; continue this until a cake is formed, then let it remain still a moment to brown. Turn out and serve immediately.

EGG TOAST.—Beat four eggs, yolks and whites together, thoroughly; put two tablespoonfuls of butter into a saucepan and melt slowly; then pour in the eggs and heat, without boiling, over a slow fire, stirring constantly; add a little salt, and when hot spread on slices of nicely-browned toast, and serve at once.

OMELETTE.—Beat the yolks and whites of eight eggs separately until light, then beat together; add a little salt and one tablespoonful of cream. Have in the omelette pan a piece of butter; when the butter is boiling-hot, pour in the omelette, and shake until it begins to stiffen, and then let it brown. Fold double and serve hot.

APPLE OMELETTE.—Eight large apples, four eggs, one cup of sugar, one tablespoonful of butter, nutmeg or cinnamon to taste. Stew the apples and mash fine, add butter and sugar; when cold, add the eggs, well beaten. Bake until brown, and eat while warm.

BAKED OMELETTE.—Set one-half pint of milk on the fire and stir in one-half cup of flour mixed with a little cold milk and salt; when scalding-hot, beat the yolks of six eggs and add them, stir in whites and set immediately in the oven; bakes twenty minutes, and serve as soon as done.

OYSTER OMELETTE.—Allow for every six large oysters or twelve small ones, one egg; remove the hard part and mince the rest very fine; take the yolks of eight eggs and whites of four, beat till very light, then mix in the oysters, season and beat all up thoroughly; put into a skillet a grill of butter, let it melt; when the butter boils, skim it and turn in the omelette; stir until it stiffens, fry light brown; when the under side is brown, turn on to a hot platter. If wanted the upper side brown, hold a red-hot shovel over it.

OMELETTE SOUFFLEE.—Stir five tablespoonfuls of sifted flour into three pints of milk, strain through a sieve; add the yolks of eight eggs, beaten very light, and, just as it goes into the oven, the whites beaten stiff. Bake quickly.

FRENCH OMELETTE.—One quart of milk, one pint of bread-crumbs, five eggs, one tablespoonful of flour, one onion chopped fine, chopped parsley, season with pepper and salt. Have butter melted in a spider; when the omelette is brown, turn it over. Double when served.

OMELETTE WITH HAM.—Make a plain omelette, and just before turning one half over the other, sprinkle over it some finely-chopped ham. Garnish with small slices of ham. Jelly or marmalade may be added in the same manner.

TO POACH EGGS.—Have the water well salted, and not let it boil hard. Break the eggs separately into a saucer, and slip gently into the water; when nicely done, remove with a skimmer, trim neatly, and lay each egg upon a small thin square of buttered toast, then sprinkle with salt and pepper. Some persons prefer them poached, rather than fried, with ham; in which case substitute the ham for toast.

STUFFED EGGS.—Boil the eggs hard, remove the shells, and then cut in two, either way as preferred. Remove the yolks, and mix with them pepper, salt, and a little dry mustard—some like cold chicken,

ham, or tongue chopped very fine—and then stuff the cavities, smooth them, and put the halves together again. For picnics they can simply be wrapped in tissue paper to keep them together. If for home use, they can be egged, and bread-crumbed, and browned in boiling lard; drain and garnish with parsley.

TOMATO OMELET.—One quart of tomatoes, chopped finely (after the skin is removed), and put into a saucepan with two finely-chopped onions, a little butter, salt and pepper, one cracker pounded finely, cover tight, and let it simmer about an hour; beat five eggs to a froth; have your griddle hot; grease it well; stir your eggs into the tomato, beat together, and pour into the griddle; brown on one side, fold, and brown on the other. To be served hot.

BREAD OMELET.—One cup of bread-crumbs wet with a little milk, salt and pepper; let stand until soft; beat eight eggs light, heat the skillet, adding a large lump of butter, mix the bread and eggs, pour into the skillet, and after eggs harden divide in the middle.

BREAD, BISCUITS, ETC.

YEAST.—Take two good-sized potatoes, grate them raw. Add one-half teacup of white sugar, one teaspoon of salt, a little ginger. Pour over the mixture one-half pint of boiling water, in which one tablespoonful of hops has been boiled. Save half a cup each time to start anew.

YEAST.—To one cup of grated raw potato add half cup salt and half cup sugar; pour over all one quart boiling water, stirring well; it will thicken like starch; when nearly cold, add one cup of good yeast. In about twelve hours it should be light; put in jug or bottle, and cork tightly.

YEAST.—A double handful of hops, one-half dozen large potatoes; boil together in one-half gallon of water till done; strain and mash on to one-half cupful of ginger, small cup of flour, and one cup of brown sugar, and half cup of salt. Let stand until cool, then add one cupful of good yeast. Next day cork up tight in a jug.

YEAST AND BREAD.—Take ten large potatoes, pare and put them in a kettle with three quarts of water; put a pint of hops in a thin muslin bag in the same kettle with potatoes; boil until potatoes are soft, then pour the water from this kettle boiling hot over a pint of flour in a crock. Squeeze all the strength from the hops; mash the potatoes, add a quart of cold water to them, and put through a colander into the crock, and add one-half teacup of salt, a cup of sugar, one tablespoon of ginger. Let this stand for two days until it stops fermenting and settles; then put into a jug, cork tight, and keep in a cool place.

FOR THE BREAD.—Pare and boil six good-sized potatoes, drain off the water, mash fine, and pour over them about three pints of cold water and run through a colander. Add flour until this is a thin batter, then put in a coffee-cup of yeast from the jug. Let stand until it rises, then stir into flour as

much as you can with a spoon, and let rise again. Work in enough more flour to make as stiff as bread, and let rise the third time. When light, this time work out into loaves, and let rise. All the flour must be sifted.

TO FRESHEN STALE BREAD.—Pump on or pour water over the loaf until moistened through, put in a pan, set in the oven and bake until the moisture is all absorbed.

MILK SPONGE BREAD.—Put a pint of boiling water in a pitcher, with a teaspoonful of sugar; one-quarter teaspoonful salt, and the same of soda; let it stand till you can bear your finger in it; then add flour to make a thick batter; beat it hard for two minutes. Now place the pitcher in a kettle of hot water—not hot enough to scald the mixture; keep the water at the same temperature till the emptiness are light. If set early in the morning they will be ready, if watched carefully, at eleven o'clock to make a sponge, the same as for other bread, with a quart of very warm milk. Let this sponge get very light; then make into loaves, and set to rise again, taking care they do not get too light this time before putting in the oven, or the bread will be dry and tasteless.

SALT-RISING BREAD.—Take newly-ground middlings; put six heaping teaspoonfuls of it in a coffee cup; add one teaspoon of sugar, one salt-spoon of salt, one-half salt-spoon of soda; mix thoroughly; pour boiling water in the mixture, stirring it well together until it will nearly fill the cup; remove the spoon; cover the cup of dough; set it where it will keep warm, not scald; set it Friday morning, and it will be light for Saturday's baking; if in a hurry, set in a dish of warm water. Now put in bread-pan flour enough for bread; add salt; take one quart of boiling water for three loaves, and turn into the middle of your flour, stirring in slowly; put enough cold water (or milk) to cool sufficiently to bear your finger in it; then add middlings—stir in well; cover with some of the flour, and set in a warm place. When light enough, mix soft into loaves; grease bread-pans; also top of the loaves, which makes tender upper crust; cut gashes quite deep across the loaves, and it will rise evenly; set near the stove, and when light enough, bake three-quarters of an hour.

SALT-RISING BREAD.—In the morning take a quart dish and scald it out; then put in a pint of warm water; put in a teaspoonful of salt; stir flour enough in to make a thick batter; set the dish in a kettle of warm water, and where it will keep of the same temperature—just warm enough to bear your hand in. If the flour is good it will be at the top of the dish in two hours; then take flour enough in a pan to make three loaves of bread; make a hole in the middle; put in the yeast, and the same dish full of warm water; stir it up thick with a spoon, and cover it with some of the flour, and set it to rise. When light, mold it into loaves, and set it in a warm place to rise again. When light enough, bake three-quarters of an hour.

BAKING-POWDER BISCUIT.—One important point is in having a hot oven; another is, have flour sifted, and roll dough as soft as you can handle; then more baking powder is needed. For each teacup of flour take a teaspoon of powder; butter,

the size of a small hen's eggs, is sufficient for a quart of flour. After rubbing butter and powder into the amount of flour needed, turn in cold water (milk will do), stirring all the time, till the right consistency is reached; salt; then roll lightly, and bake at once. They will prove flakey, feathery, delicious and more nutritious than biscuit raised with yeast.

SODA BISCUITS.—Three pints of flour, a tablespoon of butter and a tablespoon of lard, a teaspoon of salt and a teaspoon even full of cream of tartar, one teaspoon of soda; sift the cream tartar with the flour dry; rub the butter and lard very thoroughly through it; dissolve the soda in a pint of milk and mix all together. Roll out, adding as little flour as possible; cut with a biscuit-cutter, and bake twenty minutes in a quick oven.

TREMONT HOUSE ROLLS.—Take two quarts of flour, add one teaspoonful of salt; make a hole in the middle and put into it one tablespoonful of sugar, butter about the size of an egg, one pint of boiled milk, and one teacupful of yeast. Do not stir, but put them together at night, and set in a cool place until morning. Then mix all together and knead fifteen minutes. Set in a cool place again for six hours, and roll out about one-half an inch thick and cut with a biscuit cutter. Moisten one edge with butter, and fold together like rolls. Lay in the pan so that they will not touch, set for half an hour in a warm place to rise, and bake in a quick oven.

LIGHT BISCUIT.—Take about as much dough, after it is light, as would make a good-sized loaf of bread; put it in a pie-pan; mix in a small cup of lard and butter (more lard than butter), one tablespoon of fine sugar; do not put in any more flour; never mind if sticky; then let rise very light, keeping in warm place; roll out about one-half inch thick without moulding. Bake in rather quick oven. Will bake in fifteen or twenty minutes.

LIGHT BISCUIT.—In kneading bread set aside a small loaf for biscuits. Into this work a heaping tablespoonful of lard and butter mixed, and a teaspoon of sugar. The more it is worked the whiter it will be. As it rises, mold it down twice before making into biscuit. Roll out and cut with a biscuit-cutter. The dough should be quite soft.

FRENCH ROLLS.—One pint of milk come to a boil, one-half cup of butter, one cup of sugar, one cup of yeast, stirred into a sponge; when light knead up stiff, add one cup of milk, put in just when light, roll out, cut with a round cutter, butter one-half side, and lay the other over. Bake fifteen minutes.

ROLLS.—Take one quart of flour and mix quite soft with warm milk and one-half cup of yeast; mix in the morning and set to rise until noon; then break into it two eggs, three tablespoonfuls of sugar, one tablespoonful of butter, and a teaspoonful of salt; mix up well together with hands, and set to rise again until about an hour before tea. Then knead a little, and cutting off a piece about the size of a common biscuit, roll out to about the size of a saucer, spread thinly with butter and turn over. After they are molded let them stand until light enough, and bake in a very quick oven.

ENGLISH ROLLS.—Two pounds of flour, two ounces of butter, three tablespoonfuls of yeast, one pint of warm milk; mix well together, and set in a warm place to rise; knead, and make into rolls. Bake twenty minutes.

HOW TO MAKE ROLLS.—When mashing potatoes for dinner, put a tablespoonful of it into one pint of the water they were boiled in, and set aside till bed-time; then strain it through a colander, add one pint of milk, one large spoonful nice lard, one large spoonful white sugar, one teaspoonful salt, one penny-worth of yeast, and flour to make a stiff batter. Leave it in a moderately-warm place. In the morning add flour enough to make a soft dough, working it well. Let it rise again, roll out half an inch thick, cut into round cakes, fold together, drawing a buttered knife through as you fold them. Let them rise again for half an hour, or till light; bake in a quick oven from fifteen to twenty minutes. In cold weather the milk should be luke-warm; in hot weather the milk should be scalded and cooled. The potatoes must be pared before boiling, and the kettle in which they are boiled must be perfectly clean.

RUSKS.—In one large coffee-cup of warm milk dissolve one cake of compressed yeast, then add three eggs and one cup of sugar, and beat all together; use only flour enough to roll out, to which add two ounces of butter; let it raise. When very light, knead, mold into shape, and set in a warm place. When light, bake in a hot oven; when done, cover the top with sugar dissolved in milk.

SWEET RUSK.—One pint of warm milk—new is best—one-half cup of butter, one cup of sugar, two eggs, one teaspoonful of salt, two tablespoonfuls of yeast; make a sponge with the milk, yeast, and enough flour to make a thin batter, and let rise over night. In the morning add the sugar, butter, eggs, and salt, well beaten up together, with enough flour to make a soft dough. Let it rise again, then make out into round balls, and rise a third time. Bake in a moderate oven.

FRENCH ROLLS.—Into one pound of flour rub two ounces of butter and the whites of three eggs, well beaten; add a tablespoonful of good yeast, a little salt, and milk enough to make a stiff dough; cover and set it in a warm place till light, which will be an hour or more, according to the strength of the yeast; cut into rolls, dip the edges into melted butter to keep them from sticking together, and bake in a quick oven.

CINNAMON ROLLS.—Take a piece of pie-crust; roll it out; cut it in narrow strips; sprinkle cinnamon over it; roll it up tight; put it in a clean tin pan, which has been well oiled with butter; brown nicely, and bake; then serve on the table.

BREAKFAST ROLLS.—Two quarts flour, one tablespoonful sugar, one tablespoonful butter, one-half cup of yeast, one pint scalded milk, or water, if milk is scarce, and a little salt; set to rise until light; then knead until hard and set to rise, and when wanted, make in rolls; place a piece of butter between the folds, and bake in a slow oven.

POTATO ROLLS.—Boil four good sized potatoes, with their skins on; squeeze them in a towel, to make them dry and mealy, then remove the skin,

and mash them perfectly smooth, with a spoonful of butter and a little salt; add the yolks of three eggs, well beaten, and stir into the potatoes, then add one pint and a half of milk, and a large spoonful of yeast; beat in flour enough to make a stiff dough; set it to rise, and when risen make it into cakes the size of an egg, let them rise again, and bake a light brown.

VIENNA ROLLS.—One quart of milk, one-half teaspoonful salt, three teaspoonfuls baking powder, one tablespoon lard, one pint of milk. Mix into a dough easily to be handled without sticking to the hands; turn on the board and roll out to the thickness of half an inch, cut it out with a large cake cutter, spread very lightly with butter, fold one half over the other and lay them in a greased pan without touching. Wash them over with a little milk, and bake in a hot oven.

ENGLISH TEA CAKE.—Take a light bread dough, enough for a small loaf, mix with it one tablespoonful of lard, one of sugar, one large spoonful of currants; let rise again until very light, then bake; cut into round slices and toast them; butter while hot.

BROWN LOAF.—One coffee-cup of molasses, one teaspoonful of soda dissolved in one-half teacupful of boiling water, stir into the molasses until it foams, then mix into it graham flour and corn meal (in the proportion of three to one) enough to make a thick batter, and then add one tablespoonful of lard. Pour into a mould and steam four hours. To be eaten hot. Very nice as a pudding with sauce.

STEAMED GRAHAM BREAD.—Two cups of graham flour, one egg, one tablespoonful melted butter, three-quarters of a cup of milk, one-half cup of molasses, two teaspoonfuls of baking powder. Steam one and a half hours.

MRS. M. BROWN BREAD.—Scald one pint of brown flour, make it thick as stiff mush; then put in half a cup of yeast, and let this sponge stand over night; in the morning mix it up with white flour, and sweeten to taste. This quantity makes two small loaves. It requires longer to bake than white bread.

GRAHAM MUFFINS.—One quart of graham flour two teaspoonfuls of baking-powder, a piece of butter the size of a walnut, one egg, one tablespoonful of sugar, one-half teaspoonful of salt, milk enough to make a batter as thick as for griddle-cakes.

GRAHAM BREAKFAST ROLLS.—Two pounds of potatoes, boiled and pressed through a colander, one pint of water, one-half a cup of sugar, one-half a teaspoonful of salt, one-half a cup of yeast; mix into a stiff dough, with graham flour, and let rise over night. In the morning mold into small cakes, and when light bake.

GRAHAM BISCUIT.—One pint of sweet milk, one-half cup of butter, one-half cup of sugar, two eggs, flour enough to make stiff, and a spoonful baking powder; drop on buttered tins.

BOSTON BROWN BREAD.—One quart of rye meal (not flour), two quarts of corn meal, two-thirds of a cup of molasses, into which beat a teaspoonful

of soda, add a teaspoonful of salt, and mix quite soft with boiling water, and bake.

GRAHAM PUFFS.—One egg, one pint sweet milk, one pint graham flour, and a pinch of salt; beat the egg thoroughly; add the milk, then the flour gradually; beat the whole mixture briskly with an egg-beater; pour into east-iron gem pans, well greased and piping hot; bake in very hot oven; this mixture is just sufficient for twelve gems.

GRAHAM MUFFINS.—Two cups of graham flour, one cup of milk, one-third of a cup of sugar, one egg, butter the size of an egg, two teaspoonfuls of baking-powder; bake in rings twenty or thirty minutes in a hot oven.

GRAHAM CRACKERS.—Seven cups graham, one cup thick sweet cream (or butter), one pint sweet milk, two teaspoonfuls baking powder; rub the baking-powder into the flour; add the cream with a little salt, then the milk; mix well, and roll as thin as soda crackers; cut in any shape; bake quickly; then leave about the stove for a few hours to dry thoroughly.

GRAHAM BISCUITS.—Take one quart water or milk, butter the size of an egg, three tablespoonfuls sugar, two of baker's yeast, and a pinch of salt; take enough white flour to use up the water, making it the consistency of batter cakes; add the rest of the ingredients, and as much graham flour as can be stirred in with a spoon; set it away till morning; in the morning grease pan, flour hands; take a lump dough the size of a large egg; roll lightly between the palms; let them rise twenty minutes, and bake in a tolerably hot oven.

GERMAN PUFFS.—Two cups of sweet milk, two cups of flour, three eggs and a little salt.

GRAHAM GEMS.—One quart of graham flour, three teaspoonfuls of baking-powder, two eggs beaten light, butter the size of an egg, (melted), one tablespoonful brown sugar, a little salt, and milk enough to make a batter.

BROWN BREAD.—One cup of corn meal, one cup of graham flour, one cup of sour milk, one cup of warm water, one-half cup of molasses, one teaspoonful of soda, a little salt; steam two hours. Serve at table hot.

BOSTON BROWN BREAD.—Take three teacups of corn meal, stir into it two cups of boiling sweet milk; when cold, add one teacup of molasses, one cup of wheat flour, and one cup of sour milk; into the sour milk stir well one teaspoonful of soda; add one-half teaspoonful of salt; steam three hours.

CORN BREAD.—Three cups of corn meal, one and one-half cups of flour, one and one-half cups of sweet milk, five eggs, four teaspoonfuls of baking-powder, a little sugar.

CORN BREAD.—One cup of corn meal, two cups of flour, one-half cup of sugar, three-fourths of a cup of melted butter, one cup of milk, three eggs, three teaspoonfuls of baking-powder.

BOILED INDIAN BREAD.—Two cups meal, one quart sour milk, one cup flour, two-thirds of a cup sirup, one teaspoonful soda, one egg; put in pudding bag, set in boiling water, and boil three hours.

CORN CAKE (DELICIOUS).—One quart of corn meal, one quart of milk, two eggs, half a cup of sugar, or three tablespoonfuls of molasses, teaspoon of salt, three teaspoonfuls baking-powder.

CORN BREAD WITHOUT EGGS.—Two cups of corn meal, one cup of flour, two cups of milk, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, two teaspoonfuls of baking-powder.

CORN MEAL MUFFINS.—Three pints of corn meal, one pint of flour, two eggs, five tablespoonfuls of baking-powder.

CORN MEAL MUFFINS.—One and one-half cups of corn meal, the same of flour, two teaspoons of baking powder, one-half cup of sugar, one-half teaspoon of salt, small tablespoon of melted butter, two eggs, milk enough to make a stiff batter.

CORN BREAD.—Two cups sour milk, three-quarters of a cup molasses, two cups of corn meal, one and one-half cups of white flour, small tablespoon of soda, dissolved in sour milk; salt; steam three hours; to be eaten hot. Slice and steam when you wish to warm it up.

CORN GRIDDLE CAKES.—One dozen ears of corn grated, two eggs, one cup sweet milk, salt, pepper, flour enough to make batter; then bake on buttered griddle.

STEAMED CORN BREAD.—Scald two cups of corn meal with boiling water, then add one cup of cold meal and one cup of flour, two cups of milk, one cup of molasses and three teaspoonfuls of baking-powder. Steam three hours.

MISS PLATER'S CORN MUSH.—Put a quart of water on to boil. Stir a pint of cold milk with one pint of corn meal and one tablespoonful of salt. When the water boils, pour in the mixture gradually, stirring well; boil half an hour, stirring often.

DROP BISCUITS.—One quart of flour, three teaspoonfuls of baking-powder, teaspoonful of salt, butter the size of an egg rubbed into the flour, one pint of milk; drop from a spoon in buttered pan; bake in a quick oven.

SODA BISCUIT.—One quart of flour, two teaspoonfuls of cream tartar, one of soda, a piece of butter the size of an egg, one and a half cups of sweet milk; mix very thoroughly the flour, cream tartar, butter, salt; then add the milk and soda. Roll out and bake in a quick oven ten minutes.

NEWPORT BREAKFAST CAKES.—Six eggs, six spoonfuls of sugar, three pints of milk, one-half cup of butter, six teaspoonfuls of cream tartar, three teaspoonfuls of soda; stir stiff; makes six loaves.

CRUMPETS.—Take one quart of dough from the bread at an early hour in the morning; break three eggs, separating yolks and whites, both to be whipped to a light froth; mix them into the dough and gradually add milk-warm water, until it is a batter the consistency of buckwheat cakes; beat it well and let it rise till breakfast time. Have the griddle hot and nicely greased; pour on the batter in small round cakes, and bake a light brown.

WHEAT MUFFINS.—One quart of flour, five teaspoonfuls of baking-powder, two tablespoonfuls of butter, five eggs, milk enough to make a thick batter.

WHITE MUFFINS.—One teacup of milk, three cups of flour, two eggs, one-half cup of sugar, piece of butter the size of an egg, baking-powder.

POPOVERS.—One cup rich milk, one egg, one cup flour, a little salt; beat together thoroughly, first the milk and flour, then egg and salt; fill buttered cups half full; bake in a hot oven.

CREAM PUFFS.—Boil one pint of water, rub together one-half pound of butter with three-fourths of a pound of sifted flour; stir into the water while boiling. When it thickens like starch remove from the fire. When cool stir into it ten well-beaten eggs and one small teaspoon of soda. Drop the mixture on to the buttered tins with a large spoon. Bake until a light brown, in a quick oven. When done, open on side and fill with mock cream, made as follows: One cup of fine sugar, four eggs, one cup of flour, one quart of milk; beat eggs to a froth; stir in the sugar, then flour; stir them into the milk while boiling; stir till it thickens; then remove from the fire and flavor with lemon or vanilla. It should not be put into the puffs until cold.

PUFFETS.—One quart flour, one pint milk, two eggs, beaten light, butter size of an egg, three tablespoonfuls sugar, three teaspoonfuls baking-powder; bake quick.

ROSETTES.—To three eggs, the yolks beaten very light, add one quart of milk, a piece of butter the size of an egg cut in little pieces into the milk and eggs, three coffee-cups of flour, a little salt, three teaspoonfuls of baking-powder, and lastly the whites of the eggs beaten very light and stirred quickly into the mixture. Bake in a quick oven.

SALLY LUNN.—One quart of flour, a piece of butter the size of an egg, three tablespoonfuls of sugar, two eggs, two teacups of milk, two teaspoonfuls of cream tartar, one of soda, and a little salt. Scatter the cream of tartar the sugar and the salt into the flour; add the eggs—the butter melted—and one cup of milk; dissolve the soda in the remaining cup, and stir all together steadily a few moments. Bake in two round pans.

STRAWBERRY SHORT-CAKE.—Make a good biscuit crust and roll out about one-quarter of an inch thick, and cut into two cakes the same size and shape; spread one over lightly with melted butter, and lay the other over it, and bake in a hot oven. When done, they will fall apart. Butter them well, as usual. Mix the berries with plenty of sugar, and set in a warm place until plenty. Spread the berries in alternate layers, having berries on the top, and over all spread whipped cream or charlotte russe. The juice that has run from the fruit can be sent to the table in a tureen and served as cut.

LEMON SHORTCAKE.—Make a nice rich short-cake, split and butter; then take the rind the juice and pulp of two lemons, one cup of sugar and one cup of cream; mix thoroughly and spread.

YEAST WAFFLES.—Take three pints of milk, on tablespoonful of butter, put them into a pan o-

the stove until the butter melts, add five eggs, well beaten, one tablespoonful of salt, one and one-half tablespoonfuls of yeast, and about three pints of flour. Make up and let them rise three or four hours before baking.

WAFFLES.—Four eggs beaten separately, one quart of milk, a piece of butter the size of an egg, melted; three teaspoonfuls of baking-powder, a little salt, enough flour to make a rather thick batter.

CREAM WAFFLES.—One pint of rich sour cream; stir into it one teaspoon of saleratus, then add flour to make rather a stiff batter. To be split and buttered.

WAFFLES.—Sift together one quart of flour, one-half teaspoonful of salt, one teaspoonful of sugar, and three teaspoonfuls of baking-powder; then add two eggs, well beaten, and one and a half pints of milk. When done, sift sugar over them, and serve hot.

LEMON TURNOVERS.—Four dessert spoonfuls of flour, one of powdered sugar, the rind of one lemon, two ounces of melted butter, two eggs and a little milk. Mix flour, sugar and lemon with the milk to the consistency of batter; add the butter and eggs well beaten. Fry and turn over.

VARIETIES.—Two eggs beat light, teaspoon of salt, the egg thickened with flour to roll out thin as a wafer; cut in strips one inch wide and four inches long, wind it round your finger, and fry them as you do doughnuts.

DROP BISCUIT.—Rub into one quart of flour one-half teacup of butter, one small teaspoonful of salt, two tablespoonfuls of baking-powder, enough sweet milk to mix with a spoon. Drop on buttered pans.

MILK TOAST.—Place the milk to heat, mix a teaspoonful of flour smoothly with a little milk, stir it in, and let it come just to a boil, with a piece of butter the size of an egg to a quart of milk, and some salt. Place your toast on a deep dish and pour your gravy over it.

MOCK CREAM TOAST.—Melt in one quart of morning's milk about two ounces of butter, a large teaspoonful of flour, freed from lumps, and the yolks of three eggs, beaten light. Beat these ingredients together for several minutes, strain the cream through a fine hair sieve, and when wanted beat it constantly with a brisk movement.

OATMEAL PORRIDGE.—Allow one cupful of oatmeal to one quart of boiling water, and one teaspoonful of salt. Sift the meal in the boiling water with one hand, stirring with the other. Boil from half to three-quarters of an hour.

OAT MEAL GEMS.—Take one cup of oat meal and soak it over night in one cup of water; in the morning add one cup of sour milk, one teaspoon of saleratus, one cup of flour, a little salt; they are baked in irons as other gems and muffins; if on first trial you find them moist and sticky, add a little more flour, as some flour thickens more than other. Or use sweet milk and baking-powder.

OAT MEAL GRUEL.—Take two ounces of oat meal and one and one-half pints of water; rub

the meal in a basin with the back of a spoon, in a small quantity of water, pouring off the fluid after the coarser particles are settled, but while the milkiness continues, repeat the operation until the milkiness disappears; next put the washings into a pan, stir until they boil, and a soft, thick mucilage is formed; sweeten to taste.

SAVOY BISCUITS.—Take twelve eggs, their weight in powdered sugar, and half their weight in fine flour; beat up the yolks with the sugar, adding a little grated lemon peel and orange-flower water; whip the whites separately into a stiff froth, mix with the other, then stir in the flour and beat the whole together; butter a mold and put in your mixture; bake in a moderately-warm oven. These biscuits are very light and delicate.

DYSPEPSIA BREAD.—One pint bowl of Graham flour, dissolve one-half teaspoonful of soda in two-thirds of a cup of home-made yeast, and add to the mixture one teacup of molasses; pour in sufficient warm water to make it somewhat thinner than flour bread.

PUFFETS.—One quart of flour, one-half teaspoonful of salt, butter the size of an egg, two eggs, two tablespoonfuls white sugar, one pint of milk, and three teaspoonfuls of baking-powder. Rub butter into the flour, beat the eggs separately, adding the whites last. Bake in gem pans in a hot oven.

RICE MUFFINS.—One pint of boiled rice, one pint of milk, five eggs, one-half cup of butter and lard mixed, one pint of sponge, and a little salt. Beat the rice, butter, and yolks of the eggs together, then add sponge and milk, flour enough to make a stiff batter. Let it rise very light, beat the whites of the eggs, and stir in just before putting them into the oven.

RICE BREAD.—Take a plate of boiled rice warm enough to melt a lump of butter the size of a walnut, beat two eggs separately, mix with them one and one-half cups of flour, and milk enough to make a thick batter. Grease the pans and bake like bread or muffins.

RICE CROQUETTES.—Take cold boiled rice, add three eggs with sugar and lemon peel to your taste; make into oval balls; rub with bread crumbs, dip in egg; fry in butter; when done, sprinkle sugar over them.

APPLE PANCAKES (VERY NICE).—Three pints of milk, eight eggs, and flour enough to make a thick batter, teaspoon of salt; add six or eight apples chopped fine, and fry in lard.

SPANISH PUFFS.—Put into a saucepan a teacupful of water, a tablespoonful of powdered sugar, half a teaspoonful of salt, and two ounces of butter; while it is boiling add sufficient flour for it to leave the sauce-pan; stir in one by one the yolks of four eggs; drop a teaspoonful at a time into boiling lard; fry them a light brown. Eat with maple sirup.

CORN-STARCH PUFFS.—Four eggs beaten separately; one cup of sugar; one cup of corn-starch; one-half cup of butter; one teaspoonful of lemon in the butter and sugar; two teaspoonfuls of baking-powder mixed in the corn-starch.

BREAKFAST PUFFS.—One pint of milk, one pint of flour, two eggs, a lump of butter the size of an egg, and a pinch of salt; put the flour after sifting in a pan, and the butter in the middle of the flour, break in the eggs, and work the butter and eggs thoroughly into the flour, then gradually add the milk until you have a smooth batter. Bake them in French roll pans. They take but a few minutes to bake.

FLANNEL CAKES.—Three eggs, one quart of sweet milk, about one quart of flour, a small teaspoonful of salt, two tablespoonfuls of Craig's baking-powder; beat the yolks, and half of the milk, salt and flour together; then the remainder of the milk; and last, the whites of the eggs, well beaten. A teacup of boiled rice is an improvement.

OYSTERS FRITTERS.—One and one-half pints of sweet milk, one and one-fourth pounds of flour, four eggs—the yolks must be beaten very thick—to which add milk and flour; stir the whole well together, then beat whites to a stiff froth and stir them gradually into the batter; take a spoonful of the mixture, drop an oyster into it, and fry in hot lard; let them be a light brown on both sides.

FRITTERS.—One cup of milk, one cup of flour, and three eggs.

APPLE FRITTERS.—Three eggs, one cup of flour, one of milk; bake on a griddle, a little thicker than flour cakes. Pare the apples, cut in thick slices, and bake in the oven; while hot, lay a piece of apple on each fritter; sprinkle a little sugar over the top of each apple; serve.

APPLE FRITTERS.—Four eggs, to one quart of sweet milk, one teaspoon of soda, two teaspoonfuls of cream-tartar, flour; pare and cut apple in thin slices, and mix into the batter.

CREAM FRITTERS.—One and one-half pints of flour, yolks of four eggs, two teaspoonfuls of baking-powder, shortening of lard and butter together the size of a hickory-nut, milk enough to make a thick batter; drop in hot lard, and fry. Eat with butter and sugar, or dip pieces of apple into the batter before frying.

FRITTERS.—Two eggs, one cup of milk, a little salt, and flour enough to make a stiff batter; drop into boiling lard, and eat hot with sirup or sweetened cream.

PUDDINGS.

In boiling pudding, have plenty of water in the pot boiling when the pudding is put in, and do not let it stop; add more as it is needed. Turn the pudding frequently. If a cloth is used, dip the pudding (when done) into a pan of cold water, so that it can be removed easily.

In using molds, grease well with butter, tie the lid closely, and set in a pot with very little water, and add more as needed.

Fruit sauces are nice for blanc-mange and corn-starch puddings.

Fresh red cherries, stewed, sweetened and passed through a sieve, and slightly thickened with corn-starch, make a good sauce.

PUDDING SAUCE.—Rub well together until light, four large tablespoonfuls of light brown sugar, two ounces of butter; stir into a teacup of boiling water, quickly and well, until it has dissolved; on no account omit stirring constantly till well dissolved, or it will lose its lightness. Add grated nutmeg to taste. Serve hot.

PUDDING SAUCE.—One cup of sugar, yolk of one egg well beaten with the sugar, four tablespoonfuls of boiling milk; add the whites well beaten.

PUDDING SAUCE.—Rub to a cream two cups of sugar with three-fourths of a cup of butter; flavor to taste; float the dish in boiling water until well heated; pour one-half pint of boiling water on it just before serving.

LEMON SAUCE.—One-half cup of butter, one cup of sugar, yolks of two eggs, one teaspoonful of corn-starch. Beat the eggs and sugar until light; add the grated rind and juice of one lemon. Stir the whole into three gills of boiling water until it thickens sufficiently for the table.

LEMON SAUCE.—One large tablespoonful of butter, one small tablespoonful of flour, one cup of sugar, grated rind and juice of one lemon.

STRAWBERRY SAUCE.—Rub half a cup of butter and one cup of sugar to a cream; add the beaten white of an egg, and one cup of strawberries thoroughly mashed.

HARD SAUCE FOR PUDDINGS.—One cup butter, three cups sugar, beat very hard, flavoring with lemon juice, smooth into shape with a knife dipped into cold water.

ENGLISH PLUM PUDDING.—Nine eggs beaten to a froth; add flour sufficient to make a thick batter free from lumps; add one pint new milk and beat well; add two pounds of raisins stoned, and two pounds currants washed and dried, one pound of citron sliced, one-quarter pound bitter almonds divided, three-fourths of a pound brown sugar, one nutmeg, one teaspoon of allspice, mace and cinnamon, three-fourths of a pound beef suet, chopped fine; mix three days before cooking, and beat well again; add more milk, if required. If made into two puddings, boil four hours.

PLUM PUDDING.—One pound of raisins stoned, one pound of currants washed and dried, one pound of rich beef suet minced, one pound of stale bread-crumbs, one pound of flour. Mix the bread-crumbs, flour and suet together. Beat six eggs well, and add to them a pint of sweet milk, a teaspoonful of soda in the milk. Beat the eggs and milk with the suet and flour for some time, then stir in the currants and raisins, mixing well as you proceed. Mix in also one-fourth of a pound of candied orange and lemon peel, cut in small pieces, one ounce of powdered cinnamon, one-half ounce of powdered ginger, one grated nutmeg, and a little salt; either bake or boil according to taste. Bake nearly two hours. If boiled, pour into a cloth, tie the cloth, allowing a little room to swell, and boil for six hours. It is better boiled. Serve with vanilla sauce.

ENGLISH PLUM PUDDING.—One pound of currants and one pound of raisins dredged with flour, one-half pound of beef suet and one pound of

bread-crumbs, one-fourth of a pound of citron, eight eggs, one-half pint of milk, a large cup of brown sugar, and one of molasses, mace and nutmeg to your taste. It requires six or seven hours to boil; turn it several times. Beat the whites of six eggs, and put in the last thing. Use currants if you like them.

IMITATION PLUM PUDDING.—Soak some dried apples all night; in the morning chop very fine, put a teacupful of them into a pint of molasses, and keep slightly warm for an hour or two; after that add one cup of chopped suet, one of water, one of chopped raisins, a pinch of salt, a teaspoonful of cinnamon, three pints of flour, and two teaspoonfuls of baking-powder. Put the flour in last, and stir all together thoroughly. Boil two hours and a half in a bowl or tin pudding-mold. This may be eaten with lemon sauce, and is a good imitation of a genuine plum pudding.

BAKED APPLE PUDDING.—Six apples well stewed, quarter of a pound of butter, half of it stirred into the apple while hot, and sugar to your taste; when cold, add six eggs, well beaten, to the apple. Pound and sift six crackers, butter your dish, and put in a layer of cracker and a layer of your prepared apple, and thus until you have filled your dish; let the cracker be the upper layer, and put the remainder of your butter in small bits upon it. Bake half an hour.

EXCELLENT BAKED APPLES.—Take ten or twelve good-sized, juicy apples, pare and core. Butter a baking-dish, and put in it the apples; fill the cavities with sugar. Take a half teacup of butter and tablespoonful of flour, rub together until smooth; to this put enough boiling water to make it thin enough to cover each apple; grate over them nutmeg; bake in a slow oven one hour or more. Can be eaten with meat or used as a dessert with cream.

APPLE OR PEACH PUDDING.—Pare and quarter fine sour apples, and half fill a gallon crock with them; take light bread dough, roll half an inch thick, cut small places for the air to escape, and spread over the apples, as you would an upper crust for pie, cover and set on the back of the stove, and let it cook slowly for a short time, then move it forward, cooking in all about one-half hour. Eat with sugar and cream. Peaches can be used in the same manner.

APPLE OR PEACH DUMPLINGS.—Pare and core fine juicy apples; then take light bread dough, cut into round pieces half an inch thick, and fold around each apple until well covered; put them into a steamer, let them rise, then set the steamer over a pot of boiling water, and steam. Eat with butter and sugar, or cream. Use peaches in the same way.

BAKED APPLE DUMPLINGS.—Cook apples almost entirely whole, coring or not, as you may prefer; melt butter and sugar in a baking-pan, and, having inclosed them in good paste, bake; baste them constantly.

APPLE BATTER PUDDING.—Three eggs, one coffee-cup of sour milk, one large tablespoonful of butter, three large tablespoonfuls of sugar, one-half teaspoonful of soda, and flour enough to make a batter as stiff as cake. Add quartered apples as desired.

APPLE CODDLE.—Pare and quarter tart apples, and mix them gently with one lemon for every six apples, and cook till a straw will pass through them. Make a sirup of half a pound of white sugar to each pound of apples; put the apples and lemons (sliced) into the sirup, and boil gently until the apples look clear; then take them up carefully, so as not to break them, and add an ounce or more of gelatine to the sirup, and let it boil up. Then lay a slice of lemon on each apple, and strain the sirup over them.

STEAMED DUMPLING.—Pare and quarter ripe, tart apples; place them in a deep dish, adding a little water; make a crust as you would tea biscuit, of sour cream or rich buttermilk, if you have it, if not, any of the nice baking-powder recipes will do; roll about an inch thick; place over the apples, and steam one-half an hour. Serve with sauce made of one-third butter to two-thirds sugar, stirred to a cream. This dumpling may be made of any kind of fruit, fresh or canned.

APPLE PUDDING.—Pare eight or nine juicy apples and core them whole. Put them into a pudding-dish half filled with water, cover closely and set into the oven until tender. Drain off the water, fill each apple with jelly, and season with any spice preferred. Let them stand until cool. Scald one pint of milk, into which stir one-half pound of macaroons pounded fine, a little salt, a tablespoonful of corn starch, three tablespoonfuls of sugar. Boil all together a minute or two, and when cool beat in the whites of three eggs, beaten to a stiff froth. Pour over the apples and bake twenty or thirty minutes. Eat with cream.

ALMOND PUDDING.—Turn boiling water on to three-fourths of a pound of sweet almonds; let it remain until the skin comes off easily; rub with a dry cloth; when dry, pound fine with one large spoonful of rose water; beat six eggs to a stiff froth with three spoonfuls of fine white sugar; mix with one quart of milk, three spoonfuls of pounded crackers, four ounces of melted butter, and the same of citron cut into bits; add almonds, stir all together, and bake in a small pudding dish with a lining and rim of pastry. This pudding is best when cold. It will bake in half an hour in a quick oven.

BROWN BETTY.—Grease a pudding-dish, put into this a layer of nice cooking apples (sliced), then a layer of bread-crumbs, with sugar sprinkled over, and small bits of butter. For three apples use one cup of bread-crumbs, one-half cup sugar, and a piece of butter the size of an egg. Put a layer of bread-crumbs on top; bake. It is nice either with or without cream.

BLACKBERRY PUDDING.—Butter and lard together the size of an egg, one cup of sugar, one egg (beat sugar, butter, lard and egg together), one cup of sweet milk, two teaspoonfuls of baking-powder; stir thick with berries.

BATTER FRUIT PUDDING.—Butter thickly a pudding-dish that will hold a pint and one-half; fill it nearly full of good baking apples, cut up fine; pour over them a batter made with four tablespoonfuls of flour, three eggs, and one-half pint of milk; tie a buttered and floured cloth over the dish, which ought to be quite full, and boil the

pudding one and a quarter hour ; turn it out into a hot dish, and strew sugar thickly over it.

BREAD PUDDING.—One coffeecup bread-crumbs, dried and rolled fine ; one teacup of sugar, one quart of milk, one teaspoonful ginger, a little salt, three eggs (saving out the whites of two). When baked, spread jelly over the top, then a frosting made of the whites of the eggs, and one tablespoonful of sugar. Return to the oven until slightly browned.

BREAD AND APPLE PUDDING.—Butter a pudding-dish ; place in it alternate layers of bread-crumbs and thinly-sliced apples ; sprinkle sugar over each layer of apples ; when the dish is filled, let the top layer be of bread-crumbs, over which two or three tablespoonfuls of melted butter should be poured. Bake in a moderately hot oven, and place two or three nails under the pudding-dish to keep from burning in the bottom ; let it bake from three-quarters to a whole hour, according to the quality of the cooking apples.

CABINET PUDDING.—The remains of any kind of cake broken up, two cups ; half cup raisins ; half can of peaches, four eggs, one and a half pint milk. Butter a plain pudding mold and lay in some of the broken cake, one-third of the raisins, stoned, one-third of the peaches ; make two layers of the remainder of the cake, raisins and peaches. Cover with a very thin slice of bread, then pour over the milk beaten with the eggs and sugar. Set in a sauce-pan of boiling water to reach two-thirds up the side of the mold, and steam three-quarters of an hour. Turn out carefully on a dish, and serve with peach sauce, made as follows : Place the peach juice from the can into a small sauce-pan ; add an equal volume of water, a little more sugar, and eight or ten raisins ; boil ten minutes, strain, and, just before serving, add six drops of bitter almond.

CRACKER PUDDING.—Mix ten ounces of finely-powdered crackers with a little salt, half a nutmeg, three or four tablespoonfuls of sugar, and three of butter ; beat six eggs to a froth ; mix with three pints of milk ; pour over the crackers, and let it stand till soft ; then bake.

SAUCE FOR CRACKER PUDDING.—One cup of sugar, one-half cup of butter, one egg, one teaspoonful of grated nutmeg, one lemon, inside grated, three tablespoonfuls of boiling water.

COCOA-NUT PUDDING.—One quarter of a pound of butter, yolks of five eggs, one-quarter of a pound of sugar ; beat butter and sugar together ; add a little of the cocoa-nut at a time, and one-half teacupful of cream. Do not bake too long, or it will destroy the flavor. Use one cocoa-nut. After it is baked, beat the whites of the eggs with four or five tablespoonfuls of sugar. Spread over the pudding and bake a light brown.

CHOCOLATE PUDDING.—Scrape very fine two ounces of vanilla chocolate ; put it into a pan, pouring over it one quart of new milk, stirring it until it boils, and adding by degrees four ounces of sugar, milling the chocolate until it is smooth and light ; then pour out to cool ; beat eight eggs to a froth, and mix with the chocolate ; pour into a buttered dish, and bake three-quarters of an hour. Serve cold, with sifted sugar over it.

CHOCOLATE PUDDING.—One quart of milk, fourteen even tablespoonfuls of grated bread-crumbs, twelve tablespoonfuls grated chocolate, six eggs, one tablespoonful of vanilla ; sugar to make very sweet. Separate the yolks and whites of four eggs ; beat up the four yolks and two whole eggs together very light, with the sugar. Put the milk on the range, and when it comes to a perfect boil pour it over the bread and chocolate ; add the beaten eggs and sugar and vanilla ; be sure it is sweet enough ; pour into a buttered dish ; bake one hour in a moderate oven. When cold, and just before it is served, have the four whites beaten with a little powdered sugar, and flavor with vanilla, and use as a meringue.

CHOCOLATE PUDDING.—One quart of milk, twelve tablespoonfuls of bread-crumbs, eight tablespoonfuls of chocolate, yolks of four eggs. Put the milk and bread-crumbs on the fire ; let them get moderately warm ; beat sugar, yolks, and chocolate, and stir them into the milk ; one tablespoonful of corn starch ; let it get boiling hot, then turn in a dish with the whites beaten with sugar on top, and bake a light brown.

CHOCOLATE PUDDING.—Make a corn starch pudding with a quart of milk, three tablespoonfuls of corn starch, and three tablespoonfuls of sugar. When done, remove about half and flavor to taste, and then to that remaining in the kettle add an egg beaten very light and two ounces of vanilla chocolate. Put in a mold, alternating the dark and light, and serve with whipped cream or boiled custard.

COTTAGE PUDDING.—One cup of sugar, butter the size of a walnut, one-half cup of milk, two eggs beaten separately, one and one-half cup of flour, two teaspoonfuls of baking-powder. Serve with lemon sauce.

CHERRY PUDDING.—Two eggs, one cupful of sweet milk, flour enough to make a stiff batter, two teaspoonfuls of baking-powder, and as many cherries as can be stirred in. Serve with cherry sauce.

CABINET PUDDING.—Butter a mold well, slice some citron, and cut it in any fancy shape and place it tastefully on the bottom ; place some raisins to imitate flowers, stars, etc. ; put over them a layer of sponge cake, cut in strips of any length and about half an inch thick ; on the cake place a layer of citron, candied fruits of several kinds, also some raisins ; then another layer of cake, some more fruits, and so on, till the mold is nearly full. Set about a pint of milk on the fire and take it off as soon as it rises. Mix well in a bowl three ounces of sugar with three yolks of eggs, then turn the milk into the bowl little by little, stirring and mixing the while, and pour over the cake and fruits in the mold. The mixture must be poured over in sprinkling, and it must nearly cover the whole, or within half an inch. It must not be poured over slowly, for, as the cake absorbs the liquor pretty fast, you would have too much of it. Place the mold in a pan of cold water so that the mold is about one-third covered by it ; set on the fire, and as soon as it boils place the whole (pan and mold) in an oven at about 390 degrees Fahrenheit, and bake. It takes one hour to bake. When done, place a dish over the mold,

turn upside down, remove the mold, and serve with a sauce for pudding.

DELICIOUS PUDDING.—Bake a common sponge cake in flat-bottomed pudding-dish; when ready for use, cut in six or eight pieces; split and spread with butter, and return them to the dish. Make a custard with four eggs to a quart of milk, flavor and sweeten to taste; pour over the cake and bake one-half hour. The cake will swell and fill the custard.

DELMONICO PUDDING.—Stir three tablespoonfuls of corn starch into one quart of boiling milk, and let it boil two minutes; beat the yolks of five eggs with six tablespoonfuls of sugar, flavor and stir in the corn starch. Put the whole in a dish and bake it. Beat the whites of the eggs, and stir into them three tablespoonfuls of sugar, and when nicely done, spread on the top and bake a light brown.

FIG PUDDING.—One-fourth pound of figs chopped fine, one-fourth pound bread-crumbs, one-fourth pound sugar (brown), one-fourth pound suet, one-fourth pound candied lemon peel and citron, one nutmeg, and five eggs; mix thoroughly, put into a mold, and boil or steam four hours.

FLORENTINE PUDDING.—Put a quart of milk into your pan, let it come to a boil; mix smoothly three tablespoonfuls of corn starch and a little cold milk; add the yolks of three eggs beaten, half a teacup of sugar, flavor with vanilla, lemon, or anything your fancy suggests; stir into the scalding milk, continue stirring till the consistency of starch (ready for use), then put into the pan or dish you wish to serve in; beat the whites of the eggs with a teacup of pulverized sugar, spread over the top; place in the oven a few minutes, till the frosting is a pretty brown. Can be eaten with cream, or is good enough without. For a change, you can bake in cups.

GELATINE PUDDING.—One ounce gelatine, one pint cold milk; set on range, and let come slowly to a boil, stirring occasionally; separate the yolks and whites of six fresh eggs; beat the yolks well and stir slowly into hot milk; add half a pound of granulated sugar; when quite cold stir in a quart of whipped cream; flavor with vanilla and lemon extract mixed; have the whites of the eggs beaten very stiff, and stir in the last thing; pack on ice.

LEMON PUDDING.—Beat the yolks of two eggs light, add two cupfuls of sugar; dissolve four tablespoonfuls of corn starch in a little cold water, stir into it two teacupfuls of boiling water; put in the juice of two lemons, with some of the grated peel. Mix all together with a teaspoon of butter. Bake about fifteen minutes. When done, spread over the top the beaten whites of the eggs, and brown.

LEMON PUDDING.—One lemon, grated, one-half cup of sugar, one cup of suet chopped fine, four eggs, beaten separately, one cup of milk, one-half cup of flour, two cups of bread-crumbs, two teaspoonfuls baking-powder. Soak the bread-crumbs in the milk, add eggs and sugar, then suet, and beat thoroughly together; then add lemon and flour. Steam or boil in a mold two and one-half hours. Eat with sauce.

LEMON PUDDING.—One large lemon or three small ones, half a pound of sugar, half a pound of butter, one coffee-cup of cream or milk, and one-fourth pound of butter, six eggs, three tablespoonfuls of grated cracker or bread-crumbs. Beat the butter and sugar to a cream, grate the rind of a lemon, add juice, and yolks of eggs, and crackers, then the beaten whites of eggs and lemon. Sauce for the above: Mix well three tablespoonfuls of butter; add one and one-half cups white sugar, then two eggs well beaten, and one gill of milk; put in a small bucket in a kettle of hot water, and let it thicken. Flavor with vanilla or lemon.

LEMON PUDDING.—Four eggs, four lemons, bread-crumbs to thicken, one cup of suet, one-half cup of milk, sugar to sweeten. Steam three hours.

MACARONI PUDDING.—A quarter of a pound of macaroni broken into pieces an inch long, one pint of water, one tablespoonful of butter, one large cup of milk, two tablespoonfuls of powdered sugar, grated peel of half a lemon, a little cinnamon and salt. Boil the macaroni slowly in a pint of water (in a dish set in a kettle of boiling water) until it is tender; then add the other ingredients. Stir all together, taking care not to break the macaroni; simmer ten minutes. Turn it out in a deep dish, and serve with sugar and cream.

MOLASSES PUDDING.—One cup of molasses, one cup of sour milk, one cup of chopped suet, one cup of currants, one teaspoonful of soda, a little cloves, allspice, cinnamon, enough flour to stiffen. Steam one and a half hour.

ORANGE PUDDING.—Cut up oranges in small pieces to make a thick layer on the bottom of a pudding-dish. Make a thick boiled custard, and when cool pour over the oranges. Use the whites of the eggs (two or three), make a meringue of the whites, spread over the top and slightly brown in the oven.

ORANGE PUDDING.—Take one pint of milk and put on the stove to scald; while it is doing so, pare and separate three or four oranges, and place them in a two-quart dish and put one teacup sugar over them. Take the yolks of two eggs, half a teacup of sugar, one-third corn starch; beat together and add to milk; let it scald up, then pour over the oranges; beat the whites of two eggs stiff, and a little pulverized sugar, and pour over the whole; bake until the whites are of a light brown.

BATTER PUDDING.—One egg, one cup milk, one cup sugar, two and one-half flour, three teaspoons baking-powder, two tablespoons melted butter, few dried currants; steam three-quarters of an hour; to be eaten with sauce. One-half meal is better, we think.

ORANGE PUDDING.—One quart of milk, three eggs, two dessertspoonfuls of corn starch; use the yolks, corn starch and milk, and make a boiled custard, let it stand until cold, pare and slice four oranges in a dish, with two cups of sugar, pour the custard over the oranges, stir all together, then put the whites, well beaten with a little sugar, on the top of the whole, set in the oven for a few moments to brown; let it get very cold before serving.

PEACH MERINGUE.—Put on to boil a scant quart of new milk, omitting half a teaspoonful, with which moisten two tablespoonfuls of corn starch. When the milk boils, add corn starch, stir constantly, and when it commences to thicken, remove from the fire; add one tablespoonful of perfectly sweet butter, let cool, then beat in the yolks of three eggs until the custard seems light and creamy, add one-half teacup of fine sugar; cover the bottom of a well-buttered baking-dish with ripe, juicy peaches, that have been pared, stoned and halved; sprinkle two tablespoonfuls of sugar over the fruit, pour the custard over gently, and bake in a quick oven twenty minutes; draw it out, and cover with the well-beaten whites of the three eggs; sprinkle a little fine sugar over the top, and set in the oven until brown. Eat warm with sauce, or cold with cream.

PEACH PUDDING.—Set eight or ten peaches into a pudding-dish, half fill with cold water, cover closely and bake until almost done. Drain off the water and set to cool. When cold pour over them a batter made of one quart of milk, five eggs, well beaten, eight tablespoonfuls of flour, one-half teaspoonful salt, butter the size of a walnut, melted; two tablespoonfuls sugar (if preferred sweetened), and one and a half teaspoonfuls of baking-powder. To be eaten with sauce.

PALACE PUDDING.—Two eggs, their weight in butter, flour, and white sugar; put the batter in a pan before the fire till half melted; then beat to a cream; beat the eggs (yolks and whites) together for ten minutes; mix gently with the butter, add the sugar, and then the flour by degrees; add a very little nutmeg and lemon-peel; half fill cups and bake in a slow oven half an hour.

PRINTERS' PUDDING.—One cup of suet chopped fine, two eggs, three tablespoonfuls of sugar, one cup of milk, one cup of raisins, one cup of currants, one nutmeg, or lemon extract, two teaspoonfuls of baking-powder, and flour enough to make a batter. Boil or steam two hours.

A GOOD PLAIN PUDDING.—Cover the bottom of a buttered pudding-dish with pieces of bread soaked in milk, then a layer of chopped apples or berries, add sugar and spice if liked. Proceed till the dish is full, having bread at the top. Moisten all well with milk, and bake three hours, closely covered.

JELLIED RICE.—To three pints of milk put a teacup of rice, and a little salt; cover it close, and put it into molds and eat as blanc-mange.

ROYAL PUDDING.—Three-quarters of a cup of sago, washed and put into one quart of milk; put into a saucepan, and stand in boiling water on the range until the sago has well swelled. While hot put in two tablespoonfuls of butter with one cup of white sugar. When cool add the well-beaten yolks of four eggs, put in a pudding-dish, and bake from a half to three-quarters of an hour, then remove it from the oven and place it to cool. Beat the whites of the eggs with two tablespoonfuls of powdered loaf sugar, till they are a mass of froth; spread your pudding with either raspberry or strawberry jam, and then put on the frosting; put in the oven for two minutes to slightly brown. If made in summer, be sure and

keep the whites of the eggs on ice till you are ready to use them, and beat them in the coldest place you can find, as it will make a much richer frosting.

RICE PUDDING.—Soak one cupful of best rice; after soaking four hours, drain it off; place the rice in pudding-dish; add one cupful sugar, and one teaspoonful of salt, and eleven cupfuls milk and spice; put in a moderate oven, and bake from two to three hours, stirring occasionally at first, if the rice settles.

RICE PUDDING WITHOUT EGGS.—One-half cup of rice, nearly one cup of sugar, one cup of raisins, and two quarts of milk. Stir frequently while baking, but do not let it get too stiff.

CREAM RICE.—Wash two tablespoonfuls of rice and add to it half a cup of white sugar, a tablespoonful of grated nutmeg, same of salt, and one quart of milk. Set it in the oven to bake, stirring often. When the rice is dissolved, or very soft, remove any brown crust that may be on top, and stir in quickly half a teacup of corn-starch, dissolved in half a cup of cold water. It will thicken instantly. It can be made the consistency of custard by placing it back in the oven for one moment. Serve with jelly, if for dessert.

SAGO PUDDING.—Two large spoonfuls of sago boiled in one quart of water, the peel of one lemon, a little nutmeg; when cold add four eggs, and a little salt. Bake about one hour and a half. Eat with sugar and cream.

SAGO JELLY.—To one quart of water put six large spoonfuls of sago, the same of sugar, boil to a jelly, stir it all the time while boiling, flavor to your taste, put into molds, and eat with cream.

SUET PUDDING.—One teacup of molasses, one of suet, one of sweet milk, two cups of raisins, two and one-half cups of flour, one teaspoonful of ginger, one of cinnamon, one-half teaspoonful of allspice, one-half teaspoonful nutmeg, one teaspoonful of soda. Boil or steam. Make sauce same as for plum pudding.

SUET PUDDING.—One cup of chopped beef suet, one cup of molasses, one cup of milk, three cups of flour, one egg, one tablespoonful of salt, and three-fourths of a teaspoonful of soda; mix well, and steam two hours; one cup of raisins. Serve with liquid sauce, flavored with nutmeg.

STEAMED SUET PUDDING.—One cup of stoned and chopped raisins, one cup of finely-chopped suet, one cup of brown sugar, one cup of sour milk, one teaspoonful of saleratus, and flour to stir it quite stiff like bread. Steam three hours. Berries or currants may be used instead of raisins.

SUET PUDDING.—One pint of bread sponge, one cup chopped suet, one cup brown sugar, one cup sweet milk, one large cup raisins, one and one-half teaspoons cinnamon, one of cloves, one of salt, one and one-half teaspoons soda, flour to make very stiff. Put in a two-quart pan, and steam two hours and a half. Do not lift the cover until done. Make any kind of sauce you like best, and serve hot.

SNOW PUDDING.—Dissolve one-half box of gelatine in one pint of cold water; when soft, add one

pint of boiling water, the grated rind and juice of two lemons, two and one-half cups of sugar, whites of five eggs (well beaten). Let it stand until cold and commences to jell; then beat in the whites of eggs.

SAUCE FOR SNOW PUDDING.—One quart of rich milk, the yolks of five eggs, with two extra eggs added; add one-half cup of sugar, and flavor with vanilla, as for stirred sugar.

CREAM TAPIOCA PUDDING.—Soak three tablespoonfuls of tapioca in water over night; put the tapioca into a quart of boiling milk, and boil three-quarters of an hour; beat the yolks of four eggs into a cup of sugar; add three tablespoonfuls of prepared cocoa-nut, stir in and boil ten minutes longer; pour into a pudding-dish; beat the whites of the four eggs to a stiff froth, stir in three tablespoonfuls of sugar; put this over the top, and sprinkle with cocoa-nut and brown for five minutes.

TAPIOCA PUDDING.—One cup of tapioca, soaked two hours on the back of the stove in one quart of water. Butter a pudding-dish well, and line the bottom with pared and cored apples; season the tapioca with a spoonful of sugar, a very little cinnamon or nutmeg, and salt; pour it over the apples, and bake until the apples are thoroughly done. Eat with sugar and cream.

TAPIOCA PUDDING.—Take ten tablespoonfuls of tapioca, wash it in warm water, drain off the water, and put the tapioca in a pan with a quart of rich milk; set the pan over a kettle of boiling water, and stir it till it thickens; then add two tablespoonfuls of butter, six of white sugar, one lemon, grated (or flavor to suit the taste with good lemon or vanilla extract), remove the pan from the fire, and having beaten four eggs very light, stir them gradually into the mixture. Pour it into a buttered dish, and bake three-fourths of an hour. Serve with rich cream or custard sauce.

TAPIOCA PUDDING.—Boil one-half teacup of tapioca in half a pint of water till it melts. By degrees stir in half a pint of milk, and boil till the tapioca is very thick. Add a well-beaten egg, sugar, and flavoring to taste. Turn into your pudding-dish and cook gently in the oven three-quarters of an hour. This dish is excellent for delicate children.

TAPIOCA PUDDING.—Four tablespoonfuls of tapioca, one quart of milk, four eggs, leaving out the whites of two for frosting; three tablespoonfuls of sugar. Soak the tapioca over night, or for several hours, in a little water. Boil the milk and turn over the tapioca. Add, when it is blood warm, the sugar and eggs well beaten; bake about an hour, and after it has cooled a little, add the whites of the eggs to one-half pound sugar for frosting. It answers well for a sauce, and looks quite ornamental.

TRANSPARENT PUDDING.—Whites of six eggs, beaten stiff, one cup powdered sugar, butter size of an egg, melted, two cups of flour, and three cups of milk. Bake in a quick oven and eat with sauce.

TAPIOCA PUDDING.—One cup tapioca soaked all night in water; rub fine; one quart of milk and

a pinch of salt; let it come to a boil and then add the yolks of six eggs, well beaten, and one cup of sugar, and let it boil to the consistency of custard; add the tapioca and boil ten minutes; flavor; when cold cover the top with the whites of the eggs, beaten with a cupful of white sugar. Set in the oven to brown.

BAKED INDIAN PUDDING.—Boil one pint of milk; while boiling stir in one large tablespoonful of Indian meal, cool a little and add three eggs, well beaten, one pint of cold milk, one tablespoonful of flour, one-half cup of sugar, one cup of molasses, one teaspoonful of ginger, one of cinnamon, a little salt. Bake an hour and a half.

BAKED INDIAN PUDDING.—For a two-quart pudding use two teacups meal; moisten the meal with cold water, then pour over it one pint of boiling water; add one tablespoonful of butter, two teacups of sugar, one cup of raisins, three eggs well beaten before adding, and fill up with sweet milk; season with whatever spice is preferred; bake slowly half an hour or more.

BOILED INDIAN PUDDING.—One and one-half cups sour milk, two eggs well beaten, one small teaspoonful saleratus dissolved in the milk; then sift in dry corn meal until of the consistency as if for griddle-cakes (perhaps a little thicker). Stir in a teacup of dried fruit—cherries are the best. Put in a bag and boil one hour. For sauce, sweetened cream flavored with nutmeg.

PLAIN BOILED PUDDING.—One cup sour cream, one-half cup molasses, one-half cup melted butter, two and one-half cups flour, one teaspoonful soda, a little salt. Mix molasses and butter together and beat until very light; stir in the cream and salt, and then the flour gradually, until it is a smooth batter; beat in the dissolved soda thoroughly, and boil in a buttered mold an hour and a half. To be eaten hot with sweet liquid sauce.

VELVET PUDDING.—Five eggs, beaten separately, one cup of sugar, four tablespoonfuls of cornstarch, dissolved in a little cold milk, and added to the yolks and sugar; boil three pints of milk and add the other ingredients while boiling; remove from the fire when it becomes quite thick; flavor with vanilla, and pour into a baking-dish; beat the whites of the eggs to a stiff froth, add half a cup of sugar, turn over the pudding, and place in the oven and let brown slightly. To be eaten with sauce made of the yolks of two eggs, one cup sugar, tablespoonful of butter; beat well, add one cup of boiling milk, set on the stove until it comes to boiling heat, flavor with vanilla.

VERMICELLI PUDDING.—Into a pint and a half of boiling milk drop four ounces of fresh vermicelli, and keep it simmering and stirred up gently ten minutes, when it will have become very thick; then mix with it three and one-half ounces of sugar, two ounces of butter, and a little salt. When the whole is well blended, pour it out, beat it for a few minutes to cool it, then add by degrees four well-beaten eggs, the grated rind of a lemon; pour a little clarified butter over the top; bake it from one-half to three-fourths of an hour.

VERMICELLI PUDDING.—Boil in a quart of milk the rind of half a lemon, a stick of cinnamon, and four ounces of sugar, for quarter of an hour.

Strain the milk, set again on the fire, adding four ounces of vermicelli. Stir it, and let it boil twenty minutes. Then pour it out, and stir in two ounces of butter, and two tablespoons of cream. Beat up the yolks of six, the whites of three eggs, and mix quickly. Pour at once into a buttered dish. Bake in a slow oven three-quarters of an hour, sift sugar over it, and serve hot with any nice pudding sauce. Flavor the sauce with vanilla.

PIES.

IN making good pastry it is necessary to have the butter sweet, the lard fresh; the flour should be of the best quality, and sifted; the water for wetting as cold as possible—ice water preferable. In rolling the crust, roll always one way, and bake in a quick oven.

PUFF PASTE.—One pound of flour, one pound of butter, one egg; mix the flour with a lump of butter the size of an egg, and the egg to a very stiff paste with cold water; divide the butter into six equal parts, roll the paste, and spread on one part of the butter, dredging it with flour. Repeat until all the butter is rolled in.

PASTRY.—To one cup of water take one-half cup of lard, a little salt and some flour; mix together with a knife. When stiff enough roll out on a board, spread on with a knife a layer of lard, and sift over a little flour; roll all together, and then roll out on the board again, repeating this for three or four times. The entire amount of lard used for one cup of water should be about two cups. This will make three pies.

APPLE PIE.—Fill the pie crust with sour, juicy apples pared and sliced thin, put on the upper crust and bake until the apples are soft, then remove the upper crust, adding sugar to taste, a small piece of butter, and a little grated nutmeg; stir this well through the apple and replace the crust.

APPLE CUSTARD PIE.—Two eggs, four or five apples grated, a little nutmeg, sweeten to taste, one-half pint of new milk or cream, pour into pastry.

APPLES.—Two pounds of apples pared and cored, sliced into a pan; add one pound sugar, the juice of three lemons, and grated rind of one. Let boil about two hours, turn into a mold. When cold, serve with thick cream.

WASHINGTON PIE.—For the crust use two cups sugar, one-half cup butter, three cups sifted flour, four eggs, one-half teaspoonful cream tartar. For the filling, one tablespoonful corn starch, boiled in one-half pint milk. Beat the yolk of one egg very light, and stir into the milk, flavor with vanilla, and when cold add the other half of the milk and the white of the egg beaten to a stiff froth and stirred in quickly; spread this between the cakes, and ice it with the white of one egg and eight tablespoonfuls of fine sifted sugar flavored with lemon.

CREAM PIE.—Place one pint of milk in teakettle boiler until hot (not boiling); add one cup white

sugar, one-half cup flour, and two eggs, well beaten; stir rapidly until thoroughly cooked; flavor with lemon or vanilla; pour over crust, which should be previously baked. Beat the whites of two eggs to a stiff froth; add three tablespoonfuls of powdered sugar; pour over the custard; set in oven, and allow to come to light brown. To be eaten cold.

COCOA-NUT PIE.—Open the eyes of a cocoa-nut with a pointed knife or gimlet, and pour out the milk into a cup; then break the shell and take out the meat and grate it fine. Take the same weight of sugar and the grated nut and stir together; beat four eggs, the whites and yolks separately, to a stiff foam; mix one cup of cream, and the milk of the cocoa-nut with the sugar and nut, then add the eggs and a few drops of orange or lemon extract. Line deep pie-tins with a nice crust, fill them with the custard, and bake carefully one-half an hour.

CREAM PUFFS.—Melt one-half cup of butter in one cup of hot water and, while boiling, beat in one cup of flour, then take off the stove and cool; when cool, stir in three eggs, one at a time, without beating; drop on tins quickly, and bake about twenty-five minutes in a moderate oven. For the cream: half pint milk, one egg, three tablespoonfuls sugar, two large tablespoonfuls flour; boil same as any mock cream, and flavor with lemon. When baked, open the side of each puff and fill with cream.

FRENCH PUFFS.—One pint of sweet milk, six ounces of flour, four eggs, half a saltspoon of salt; scald the milk and pour over the flour, beat until smooth, whisk the eggs to a froth, and add to the flour and milk when sufficiently cool. Have ready a kettle of boiling lard, and drop one teaspoonful of the batter at a time into the lard, and fry a light brown; sift white sugar over them, or eat with sirup.

CREAM TARTLETS.—Make a paste with the white of one and yolks of three eggs, one ounce of sugar, one ounce of butter, a pinch of salt, and flour sufficient to make into a paste; work it lightly; roll out to the thickness of a quarter of an inch, line some patty-pans with it, fill with uncooked rice, and bake in a moderate oven until done; remove the rice and fill with jam or preserves, and at the top place a spoonful of whipped cream.

CREAM PIE.—Three eggs, one cup sugar, one and one-half cup flour, tablespoonful of sweet milk, two teaspoonfuls of baking-powder; bake in a shallow pan. Cream: three eggs, one pint of milk, three tablespoonfuls of flour, five table-spoonfuls sugar; a little salt, flavor to taste, and boil until thick.

DELICATE PIE.—Te stewed apples sufficient for four pies, one-half pound of butter, six eggs beaten separately, one pound of sugar; flavor with lemon, the apples being quite cold before adding the eggs. Bake as a tart pie.

FRUIT PIE.—Line a soup plate with a rich paste, and spread with a layer of strawberry or raspberry preserves; over which sprinkle two table-spoonfuls of finely-chopped almonds (blanched of course) and one-half ounce of candied lemon peel

cut into shreds. Then mix the following ingredients: one-half pound white sugar, one-quarter pound butter, melted, four yolks and two whites of eggs, and a few drops of almond essence. Beat well together and pour the mixture into the soup plate over the preserves, etc. Bake in a moderately-warm oven. When cold sprinkle or sift a little powdered sugar over the top. A little cream eaten with it is a great addition.

LEMON PIE.—Three eggs, one grated lemon, one cup of sugar, one-half cup of water, two spoonfuls of flour; bake; beat the whites separately and add sugar, not quite as much as for frosting; put into the oven and brown a little.

LEMON PIE.—Two lemons—juice and rind grated—two cups of white sugar, one cup of cream or rich sweet milk, two tablespoonfuls of corn starch, mixed with the yolks of six eggs; bake in a rich crust; beat the whites to a stiff froth, with eight tablespoonfuls of pulverized sugar; spread on the top of the pies, and brown. This will make two pies.

LEMON PIE.—Grate two lemons, two cups of sugar, two eggs, half a cup water, one tablespoonful of butter, one of flour. This will make half a dozen pies.

LEMON CUSTARD PIE.—Grate the rind of one lemon, squeeze the juice into one and one-half cups of sugar, butter the size of an egg, one tablespoonful of flour, and the yolks of four eggs, stir all together as for cake, and pour over it one pint of boiling milk; beat the whites separately and stir in after it has cooled a little, then bake in a crust as you would a custard pie.

TWO-CRUST LEMON PIE.—Line your pie dish with a good crust; roll your lemons to soften them; grate the rind of one large or two small lemons; cut the lemons in thin slices; pick out the seeds; spread evenly one layer over the crust; spread one cup of sugar over the lemon; then add one cup of paste, made by taking four tablespoons of flour, wetting it with cold water the same as you would do to make starch; turn boiling water on it, stirring while cooking on the stove a few moments, adding a pinch of salt with the grated rind of the lemons. When thickened enough, pour it over the sugar and lemon; cover with a crust, cutting slits in to let out the air; bake slowly.

LEMON PIE.—One teaspoonful of powdered sugar, one tablespoonful of butter, one egg, juice and grated rind of one lemon, one teaspoon of boiling water, one tablespoonful of corn-starch, mixed in a little cold water, cream, butter, and sugar together, and pour the hot mixture over them. When cold, add the lemon and beaten egg. Bake.

LEMON PIE.—One cup of sugar, two tablespoonfuls of corn-starch, and a cup of boiling water, butter half the size of an egg, the grated rind and juice of a lemon; cook together till clear, and when cold add the yolk of an egg. Line the plate with paste and bake, then fill, putting on the white of an egg with a little sugar for icing, then put in the oven and brown.

MOCK MINCE PIE.—Three soda crackers rolled fine, one cup of cold water, one cup of molasses, one-half cup of brown sugar, one-half cup of sour

cider or vinegar, one-half cup of melted butter, one-half cup of raisins, one-half cup of currants, one egg beaten light, one teaspoon of cinnamon, one-quarter teaspoon each of cloves, allspice and nutmeg, five apples chopped fine.

MINCE MEAT.—Two pounds of lean beef boiled; when cold chop fine; one pound of suet minced to a powder, five pounds of juicy apples, pared and chopped, two pounds of raisins seeded, two pounds of sultanas or seedless raisins, two pounds of currants, one-half pound of citron chopped, three tablespoonfuls of cinnamon, two tablespoonfuls of mace, one tablespoonful of allspice, one tablespoonful of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of sweet cider. Mince meat made by this recipe will keep till spring.

MINCE MEAT.—Three pounds of beef chopped fine, six pounds of apples, one pound of suet chopped fine and mixed with the meat, four pounds of raisins, six pounds of currants, one pound of citron, one pound of candied lemon, and two pounds sugar, a tablespoonful of salt two oranges, grated, and powdered cinnamon, mace, cloves, and nutmeg to taste. Add three pints of boiled cider and set on the stove, stirring to prevent burning, until thoroughly scalded. Add enough sweet cider when using to make it moist.

ORANGE PIE.—Take four good-sized oranges, peel, seed, and cut in very small pieces. Add a cup of sugar, and let stand. Into a quart of nearly boiling milk stir two tablespoonfuls of corn starch mixed with a little water, and the yolks of three eggs. When this is done, let it cool, then mix with the oranges. Put it in simply a lower crust. Make a frosting of the whites of the eggs and one-half cup of sugar. Spread it over top of pies, and place for a few seconds in the oven to brown.

ORANGE PIE.—The juice and part of the rind of one orange, two tablespoonfuls of corn starch, one teaspoonful of hot water with one-quarter box of gelatine dissolved in it. Mix and bake in one or two pies. To be eaten cold.

OYSTER PATTIES.—Line small patty-pans with puff paste, into each pan put six oysters, bits of butter, pepper and salt, sprinkle over a little flour and hard-boiled eggs chopped (allowing about two eggs for six patties), cover with an upper crust, notch the edges and bake; serve either in the pans or remove them to a large platter.

MALBROUGH PIE.—Six tart apples, six ounces of sugar, six ounces of butter or thick cream, six eggs, the grated peel of one lemon, and one-half the juice. Grate the apples, after paring and coring them; stir together the butter and sugar, as for cake; then add the other ingredients, and bake in a rich under-paste only.

PEACH PIE.—Line a deep dish with soda biscuit dough or pie crust rolled one-fourth of an inch thick, fill with peaches pared, sprinkled with sugar and a little flour, and if not too juicy, add about two tablespoonfuls of water, put on the upper crust, secure the edges, and bake. Eat with cream.

PUMPKIN PIE.—Cut the pumpkin into large pieces and with the skins on; when done, scoop

out the pulp; then add two quarts of milk, four eggs, two tablespoonfuls of ginger, two tablespoonfuls of cinnamon, and one teaspoonful of salt; sugar to taste.

PINE-APPLE PIE.—One grated pine-apple, its weight in sugar, half its weight in butter, five eggs, the whites beaten to a stiff froth, one cupful of cream; cream the butter and beat it with the sugar and yolks until very light; add the cream, the pine-apple and the whites of the eggs. Bake with an under crust. To be eaten cold.

PIE-PLANT CHARLOTTE.—Wash and cut the pie-plant into small pieces, cover the bottom of a pudding dish with a layer of pie-plant and sugar, then a layer of bread crumbs and bits of butter, or thin slices of bread nicely buttered, and so on until the dish is full. Allow a pound of sugar to a pound of fruit. Bake three quarters of an hour in a moderate oven. If preferred, turn over the charlotte a boiled custard when ready for the table.

A PRETTY TEA DISH.—Make a short, sweetened piecrust, roll thin, and partly bake in sheets; before it is quite done take from the oven, cut in squares of four inches or so, take up two diagonal corners and pinch together, which makes them basket-shaped; now fill with whipped cream, or white of egg, or both, well-sweetened and flavored, and return to the oven for a few minutes.

RAISIN PIE.—One lemon—juice and yellow rind one cup of raisins, one cup of water, one cup of rolled crackers; stone the raisins, and boil in water to soften them.

SWEET POTATO PIE.—Serape clean two good-sized sweet potatoes; boil; when tender, rub through the colander; beat the yolks of three eggs light; stir with a pint of sweet milk into the potato; add a small teacup of sugar, a pinch of salt; flavor with a little fresh lemon, or extract will do; bake as you do your pumpkin pies; when done make a meringue top with the whites of eggs and powdered sugar; brown a moment in the oven.

STRAWBERRY SHORT-CAKE.—Make a nice soda biscuit dough; bake in deep jelly-cake or pie pans; split the cakes, and between the layers spread the strawberries sprinkled with sugar. Eat with cream. Other berries or peaches sliced and put between the layers are nice.

TARTS.—Use the best of puff paste; roll it out a little thicker than the pie crust, and cut with a large biscuit-cutter twice as many as you intend to have of tarts. Then cut out of half of them a small round, in the center of which will leave a circular rim of crust; lift this up carefully, and lay on the large pieces. Bake in pans, and fill with any kind of preserves, jam, or jelly.

sugar, till it stands alone. Fill the crust with apple, then spread the eggs smoothly over the top. Return to the oven and brown nicely. If you put your eggs in a dish of cold water a while before breaking them, they will beat up nicer.

APPLE SNOW.—Prepare eight medium-sized apples as for sauce; after it is cold, break the white of one egg in a dish; turn your apple sauce over it, and whip with a fork thirty minutes. Care should be taken that each blemish be carefully cut away in preparing the apples, as the whiteness of the snow depends mainly on this.

APPLE PUFFETS.—Two eggs; one pint of milk; sufficient flour to thicken, as waffle batter; one and one-half teaspoons of baking-powder; fill teacup alternately with a layer of batter and then of apples chopped fine; steam one hour. Serve hot, with flavored cream and sugar. You can substitute any fresh fruit or jams you like.

VELVET BLANC-MANGE.—Two cups of sweet cream, one-half ounce gelatine, soaked in a very little cold water one hour, one-half cup white powdered sugar, one teaspoonful extract of bitter almonds. Heat the cream to boiling, stir in the gelatine and sugar, and as soon as they are dissolved take from the fire, beat ten minutes until very light, flavor by degrees, mixing it well. Put into molds wet with clear water.

CHOCOLATE BLANC-MANGE.—One-half box gelatine, well soaked. Let one pint of milk come to the boiling point; one cup grated chocolate (not the sweetened); twelve tablespoons sugar. Add the gelatine just before turning into the molds. To be eaten when cold, with sugar and cream.

FRUIT BLANC-MANGE.—Stew nice fresh fruit (cherries and raspberries being the best); strain off the juice, and sweeten to taste; place it over the fire in a double kettle until it boils; while boiling stir in corn starch wet with a little cold water, allowing two tablespoonfuls of starch for each pint of juice; continue stirring until sufficiently cooked; then pour into molds wet in cold water, and set away to cool. To be eaten with cream and sugar.

CHOCOLATE BLANC-MANGE.—One ounce of gelatine dissolved in as much water as will cover it, four ounces of grated chocolate, one quart of milk, three-quarters of a pound of sugar, yolks of two eggs. Boil eggs, milk and chocolate together five minutes, then put in the gelatine, and let the whole boil five minutes longer, stirring constantly. Add one teaspoonful of vanilla extract, and put in molds to cool.

CHOCOLATE BLANC-MANGE.—Soak a half box of gelatine in one quart of milk. Heat the milk, and when the gelatine is dissolved, strain; then add one cup of sugar and three tablespoons of grated chocolate, and boil eight minutes, stirring all the time. When nearly cold, beat with the egg-beater for five minutes. Flavor with vanilla and put into a mold to cool.

RICE BLANC-MANGE.—One quart of new milk six tablespoonfuls of coarsely ground rice. Wash the rice and drain the water off. Just as the milk begins to boil, add the rice, a tablespoonful at a time, stirring constantly. Boil for twenty min-

CUSTARDS AND CREAMS.

APPLE MERINGUE.—Pare, slice, stew, and sweeten six tart juicy apples. Mash very smooth or rub through a sieve. Season with nutmeg or lemon-peel. Line a generous-sized plate with an under crust, and bake first. Whip the whites of three eggs, with three tablespoonfuls of pulverized

utes, or until it becomes quite thick. Sweeten to taste; add two tablespoonfuls of water and one teaspoonful of rose water.

LEMON ICE.—One quart of water, juice of four lemons, one pound of sugar; strain the mixture, and just before freezing, add the beaten whites of two eggs.

LEMON ICE.—One-half pint lemon juice, one-half pint of water, one pint of strong sirup. The rind of the lemon should be rasped off before squeezing, with lump sugar, which is to be added to the juice. Mix the whole together, strain after standing an hour, and freeze. Beat up with a little sugar the whites of two or three eggs, and, as the ice is beginning to set, work this in with the spatula, which will much improve the consistency and taste. Orange ice the same.

ICE CREAM.—Two quarts of good cream, one-half pint of milk, fourteen ounces of white sugar, two eggs; beat the eggs and sugar together as for cake, before mixing with the cream; flavor to suit the taste. Place the can in the freezer, and put in alternately layers of pounded ice and salt; use plenty of salt to make the cream freeze quickly; stir immediately and constantly, stirring rapidly as it begins to freeze, to make it perfectly smooth, and slower as it gets pretty stiff. As the ice melts draw off the water, and fill up with fresh layers.

CHOCOLATE ICE CREAM.—For one gallon of ice cream grate fine about one-half cake of chocolate; make ice cream as for the recipe above; flavor with vanilla and stir in the chocolate.

STRAWBERRY ICE CREAM.—One quart of cream, one pint of strained strawberry juice, one pint of sugar; mix the sugar and juice together, then stir in the cream.

FLOATING ISLAND.—Beat the yolks of three eggs until very light; sweeten and flavor to taste; stir into a quart of boiling milk, cook till it thickens; when cool, pour into a low glass dish; whip the whites of the eggs to a stiff froth; sweeten, and pour over a dish of boiling water to cook. Take a tablespoon and drop the whites on top of the cream, far enough apart so that the "little white islands" will not touch each other. By dropping little specks of bright jelly on each island a pleasing effect will be produced. Also by filling wine glasses and arranging around the stand adds to the appearance of the table.

VELVET CREAM.—Two tablespoonfuls of strawberry jelly, two tablespoonfuls of currant jelly, two tablespoonfuls of pulverized sugar, whites of two eggs beaten stiff, then whip the cream, fill a wineglass one-half full of the whipped cream and fill the glass with the above mixture beaten to a cream.

CHOCOLATE CUSTARD.—Make a boiled custard with one quart of milk, the yolks of six eggs, six tablespoonfuls of sugar, and one-half cup of grated vanilla chocolate. Boil until thick enough, stirring all the time. When nearly cold, flavor with vanilla. Pour into cups, and put the whites of the eggs beaten with some powdered sugar on the top.

CHOCOLATE CREAM CUSTARD.—Scrape a quarter of a pound of the best chocolate; pour over it a teacup of boiling water, and let it stand by the

fire until dissolved. Beat eight eggs light, leaving out the whites of two, and stir by degrees into a quart of rich milk alternately with the chocolate and three tablespoonfuls of sugar. Put the mixture into cups and bake immediately.

BOILED CUSTARD.—Allow five eggs to one quart of milk, a tablespoonful of sugar to each egg, set the milk in a kettle of boiling water until it scalds; then, after dipping a little of the milk on to the eggs and beating up, turn into the scalded milk, and stir until it thickens. Flavor to taste.

BAKED CUSTARD.—One quart of milk, five eggs, a pinch of salt, sugar and flavor to taste, boil the milk; when cool, stir in the beaten eggs and sugar, pour into cups, set them in pans of water, and bake; if baked too long, will become watery.

LEMON CUSTARD.—Four eggs, (leave out the white of one), one cup of sugar, one cup of cold water, one grated lemon, a small piece of butter, one tablespoonful of corn starch; bake as custard; after it is baked, cover it with the beaten white and pulverized sugar; return to the oven; bake a light brown.

COFFEE CUSTARD.—One-half pint of rich cream, one-half cup cold coffee, four eggs, sugar to taste.

FLOATING ISLAND.—One quart of milk, five eggs and five tablespoonfuls of sugar; scald the milk, then add the beaten yolks, first stirring into them a little of the scalded milk, to prevent curdling; stir constantly until of the right consistency; when cool, flavor; let it get very cold, and before serving beat up the whites of the eggs to a stiff froth, and stir into them a little fine sugar and two tablespoonfuls of currant jelly; dip this on to the custard.

ALMOND CUSTARD.—One pint of new milk, one cup of pulverized sugar, one-quarter pound of almonds (blanched and pounded), two teaspoonfuls rose water, the yolks of four eggs; stir this over a slow fire until it is of the consistency of cream, then remove it quickly and put into a dish. Beat the whites with a little sugar added to the froth, and lay on top.

INDIAN CUSTARD.—Heat two quarts of milk, then stir in one cup of molasses, a small cup of fine corn meal, two beaten eggs and a little salt. Cook slowly one hour. If it seems too thick, thin it with a little cold water.

IRISH MOSS.—Soak a scant handful of Irish moss in strong soda water until it swells; then squeeze the moss until it is free from water, and put it in a tin bucket which contains six pints of sweet milk. Set the bucket in a large iron pot which holds several pints of hot water; stir seldom, and let it remain until it will jell slightly by dropping on a cold plate. Strain through a sieve, sweeten and flavor to taste. Rinse a mold or a crock with tepid water; pour in the mixture, and set it away to cool. In a few hours it will be palatable. Eat with cream and sugar—some add jelly.

LEMON JELLY.—One box gelatine; pare five lemons thin, and squeeze out the juice; break up one small stick of cinnamon and a little orange peel, one and one-half pints of sugar; then pour on one pint of cold water, and let it soak for three

hours. Put in the kettle with three pints of boiling water, stirring until the gelatine is dissolved. Then let it simmer for about half an hour. Strain through a bag into jelly-molds, and let it cool.

LEMON JELLY.—One pound of sugar, one-fourth of a pound of butter, six eggs, juice of two lemons and rind of three lemons. Beat thoroughly together; cook until as thick as boiled custard.

LEMON BUTTER.—For tarts: One pound pulverized sugar; whites of six eggs, and yolks of two; three lemons, including grated rind and juice; cook twenty minutes over a slow fire, stirring all the while.

APPLE BUTTER.—Take tart cooking apples, such as will make good sauce. To three pecks, after they are peeled and quartered, allow nine pounds of brown sugar, and two gallons, or perhaps a little more, of water. Put the sugar and water in your kettle, and let it boil; then add the apples. After they begin to cook stir constantly till the butter is done. Try it by putting a little in a saucer, and if no water appears around it the marmalade is ready for the cinnamon and nutmeg "to your taste."

ORANGE DESSERT.—Pare five or six oranges; cut into thin slices; pour over them a coffee-cup of sugar. Boil one pint of milk; add, while boiling, the yolks of three eggs, one tablespoon of corn starch (made smooth with a little cold milk); stir all the time; as soon as thickened, pour over the fruit. Beat the whites of the eggs to a froth; add two tablespoons of powdered sugar; pour over the custard, and brown in the oven. Serve cold.

FROZEN PEACHES AND CREAM.—Choose nice ripe peaches, but perfectly sound; peel and slice them; mix them with sugar and cream to taste. Freeze.

AMBROSIA.—A layer of oranges sliced, then sugar, then a layer of cocoa-nut, grated; then another of oranges, and so on until the dish is full.

FROZEN PEACHES.—Take two quarts of rich milk, and two teacupfuls of sugar, mix well together and put into a freezer with ice and salt packed around it. Have ready one quart of peaches, mashed and sweetened. When the milk is very cold, stir them in and freeze all together. Strawberries can be used in the same way, but will require more sugar.

FROZEN STRAWBERRIES.—Take nice ripe strawberries, put them into a bowl and mash them. Make them rather sweeter than for the table. Let them stand until the juice is drawn out, then freeze. Serve with cream or ice cream.

CHARTREUSE D'ORANGES.—Make a very clear orange jelly, with one and a half pints of water, six oranges, sugar to taste, one and one-half ounces of gelatine; divide three or four oranges into quarters, and with a sharp knife remove every vestige of skin of any sort—also the seeds; have two plain molds, one about one and a fourth inches more in diameter than the other; pour a very little of the jelly at the bottom of the large mold, place in this a layer of orange quarters (if too thick split in two lengthways), cover with more jelly, but only just enough to get a smooth

surface; set on ice to set; when it is quite firm, put in the large mold inside of the larger one, taking care to place exactly in the middle, so that the vacant place between the two molds be exactly of the same width; in the vacant place put more orange quarters, filling up with the jelly until the whole space is filled up; place the mold on ice, and proceed to whip one pint of cream with one-half ounce of dissolved gelatine and some sweetened orange juice, which must be added to it a very little at a time, else the cream will not rise in a froth; when the cream is ready and the jelly set, remove the inner mold by pouring warm water into it, and fill up the space of the chartreuse with the whipped cream. Set on ice for an hour, turn out and serve.

A DISH OF SNOW.—Grate a cocoa-nut, leaving out the brown part. Heap it up in the center of a handsome dish and ornament with fine green leaves, such as peach or honey-suckle. Serve it up with snow cream, made as follows: Beat the whites of five eggs to a stiff froth, add two large spoonfuls of fine white sugar, a large spoonful of rose water or pine-apple. Beat the whole well together and add a pint of thick cream. Put several spoonfuls over each dish of cocoa-nut.

APPLE FLOAT.—One cup of pulverized sugar, one cup of cream beaten to a stiff froth, five eggs beaten light, one lemon, four large apples grated, three tablespoonfuls of gelatine dissolved in warm water. Fill one quart bowl.

STRAWBERRY CHARLOTTE.—Make a boiled custard with one quart of milk, yolks of six eggs, and three-quarters of a cup of sugar, flavored to taste. Line a glass dish with slices of sponge cake dipped in sweet cream, lay upon ripe strawberries sweetened to taste, then a layer of cake and strawberries as before. When the custard is cold, pour over the whole. Then beat the whites of the eggs to a stiff froth, add a little sugar and put over the top. Decorate with some ripe berries.

BAKED PEARS.—Place in a stone jar first a layer of pears (without paring), then a layer of sugar, then pears, and so on until the jar is full. Then put in as much water as it will hold. Bake three hours.

CHARLOTTE RUSSE.—Beat the yolks of four eggs, and stir them into one pint of scalding milk. Boil like custard and set away to cool. Pour a large cup of warm water over a half box of gelatine, set it in the stove, but do not let it get hot; beat the whites of the eggs very light and add enough pulverized sugar to make stiff; then whip one pint of good cream and stir into the custard; then the whites flavored with vanilla; then the gelatine well dissolved. Mix thoroughly and set away to cool (about two hours). Line your dish with either sponge cake or lady fingers, and fill with the mixture. Let it stand five or six hours.

TUTTI FRUTTI.—One quart of rich cream, one and one-half ounces of sweet almonds, chopped fine; one-half pound of sugar; freeze, and, when sufficiently congealed, add one-half pound of preserved fruits, with a few white raisins chopped, and finely-sliced citron. *Cut the fruit small, and mix well with the cream. Freeze like ice cream; keep on ice until required.

RUSSIAN CREAM.—One and one-half quarts rich milk, one cup sugar, one-half box gelatine, four eggs, vanilla to taste. Dissolve the gelatine in the milk; add the yolks and sugar; let it come to a boil, then remove from the fire. When cool, add whites of the eggs, etc. Pour into mold. To be eaten with cream, if preferred.

PINK CREAM.—Three gills of strawberry or currant juice, mix with one-half pound of powdered sugar, one-half pint of thick cream; whisk until well mixed; serve in a glass dish.

PERSIAN CREAM.—Dissolve gently one ounce of gelatine in a pint of new milk, and strain. Then put it in a clean saucepan with three ounces of sugar, and when it boils stir in one-half pint of good cream; add this liquid, at first by spoonfuls only, to eight ounces of jam or rich preserved fruit; mix them very smooth, and stir the whole until it is nearly cold, that the fruit may not sink to the bottom of the mold; when the liquid is put to the fruit and stirred until nearly cold, whisk them briskly together, and last of all throw in, by very small portions at a time, the strained juice of one lemon. Put into a mold and let it stand at least twelve hours in a cold place before serving.

LEMON CREAM.—Take one lemon and grate it up fine, one cup of sugar, three-fourths of a cup of water, one cup of butter, and three eggs. Take the lemon, sugar, butter, and water, and put them in a pan and let it come to a boil. Have the eggs well-beaten, and stir in while boiling; let it thicken, then take off and cool. Nice for traveling lunch and picnics.

SOUTLEE DE RUSSE.—Three pints of milk, four eggs, one half box of gelatine, sweeten and flavor to taste. Boil as custard. As it is taken from the fire stir in the whites beaten to a stiff froth. Pour into molds, and when cold, eat with cream.

SPANISH CHARLOTTE.—Place crumbs of stale cake or rolled crackers on the bottom of a pudding-dish, and put a layer of any kind of jelly or fruit over them. Continue them alternately until the dish is nearly full, making the crumbs form the tip. Pour a custard over it and bake. Serve with sauce.

CAKES.

USE the best of materials for cake. The pulverized sugar should always be sifted. Sift the flour. Beat the whites and yolks of eggs separately. When fruit is used, sprinkle with flour. Stir butter and sugar to a cream. If baking-powder is used, sift it well through the flour. While the cake is baking, no air must be permitted to get into the oven, unless when necessary to look at the cake, as it is apt to make it fall. The heat of the oven should be even and regular. When cake is done, it can be tested by sticking a clean straw into it. If nothing adheres to the straw, the cake is done.

SOFT FROSTING.—Ten teaspoonfuls of fine sugar to one egg; beat one-half hour.

SUTTI FRUTTI FROSTING.—One-half teacupful of water, three cups of sugar, whites of two eggs;

boil sugar and water until very thick and waxy; beat the whites of eggs to a stiff froth, and pour the sirup over them, beating all till cool. Then add one-half pound of almonds, chopped fine; one small half teacup of large white raisins, and a little citron, sliced thin. Very nice for sponge cake.

BOILED ICING.—One and one-half cups of sugar; put to this two tablespoonfuls of water. Let it boil on back of stove until it is waxy, or stringy; then add whites of two eggs.

BOILED ICING.—Whites of four eggs, beaten stiff; one pint of sugar, melted in water, and then boiled; add to it the eggs, and beat until cold.

CHOCOLATE ICING.—One-half cake of chocolate grated fine, two-thirds of a cup of sugar, one-half cup of milk or cream; boiled and stirred to a paste.

ICING.—Two and a half cups sugar, two-thirds of a cup of water; boil together until it candies; then add the whites of three eggs, slightly beaten, stirring briskly for fifteen minutes, or until it seems perfectly smooth and white; then add the juice of one lemon. This is sufficient for one large white mountain cake, of eight or nine layers, covering also top and sides.

ICING.—Beat the whites of four eggs with one pound of powdered sugar sifted, with one-half a tablespoon starch, and one-fourth of an ounce of fine gum-arabic. Stir it well.

CHOCOLATE ICING.—Take the whites of two eggs, one and one-half cups powdered sugar, and six large tablespoons of chocolate.

ICING FOR CAKE.—Beat the whites of four eggs with one pound of powdered sugar, one teaspoonful each of corn starch and sifted white gum-arabic, and the juice of one lemon.

ICING FOR CAKE.—Beat the whites of six eggs with one pound each of powdered sugar and blanched and pounded almonds; a little rose-water should be added to the almonds during the process of pounding; lay on with a knife, and harden in a cool oven. The eggs must be beaten to a stiff froth.

BLACK CAKE.—One pound of flour, one and one-half pounds of brown sugar, one pound of butter, twelve eggs, or leave out part of the eggs; use the same quantity of molasses. One teaspoon of soda, three pounds of currants, four pounds of seeded raisins, one pound of citron, two nutmegs, one teaspoon of ground cloves and cinnamon each. Bake in a large loaf three or four hours.

BREAD CAKE.—Two cups of light dough, one and one-half cups of sugar, one of butter, half cup of milk, two eggs, soda or baking-powder, nutmeg. If too thin, stir in a little flour.

SPICE CAKE.—One and one-half cups butter, three cups sugar, one cup sour milk, five cups flour, five eggs, one teaspoon soda; cinnamon, cloves, nutmeg, allspice, each one teaspoon; one pound raisins. This will make the cakes of usual size, and will keep for two months.

SPICE CAKE.—One cup sugar, one egg, one-half cup cream, one-half cup buttermilk, one small

teaspoon soda, one-half teaspoon ginger, the same of cinnamon, and salt.

BLACK CAKE.—One pound sugar, one pound butter, one pound flour, three pounds raisins, three pounds currants, one-half pound citron, ten eggs, two teaspoons cinnamon, one teaspoonful cloves, two teaspoonfuls nutmeg; brown the flour to darken the cake.

IMPERIAL CAKE.—One pound sugar, one pound flour, three-fourths of a pound butter, one pound almonds blanched and cut fine, one-half pound citron, one-half pound raisins, rind and juice of one lemon, one nutmeg, ten eggs.

FRUIT CAKE FROM DOUGH.—Two cups sugar, one cup butter, one pint of dough, two eggs, one teaspoon soda, as much fruit as you wish, spices to suit taste; use flour enough to make as stiff as common fruit cake; set in a warm place to raise for one hour. Bake in a moderate oven.

MOLASSES FRUIT CAKE.—One cup molasses, one and three-quarters cup light brown sugar, one cup cold water. Boil the molasses, sugar and butter together, and set aside to cool; flour as thick as a pound cake, then add eggs; beat this well, then add one pound raisins, one of currants, and one-half of citron, with two heaping teaspoons of flour mixed through the fruit; bake nearly two hours.

BLACK CAKE.—One pound browned flour, one pound brown sugar, one pound citron, two pounds currants, three pounds stoned raisins, three-quarters pound of butter, one teacup of molasses, two teaspoonfuls mace, two teaspoonfuls cinnamon, one teaspoonful cloves, one teaspoonful soda, twelve eggs.

MARBLE SPICE CAKE.—Three-quarters of a pound of flour, well dried; one pound white sugar, one-half pound butter, whites of fourteen eggs, one tablespoonful cream of tartar mixed with the flour. When the cake is mixed, take out about a teacup of batter and stir into it one teaspoonful of cinnamon, one of mace, one of cloves, two of spice and one of nutmeg. Fill your mold about an inch deep with the white batter, and drop into this, in several places, a spoonful of the dark mixture. Then put in another layer of white, and add the dark as before. Repeat this until this batter is used up. This makes one large cake.

NUT CAKE.—Two cups sugar, one of butter, three of flour, one of cold water, four eggs, baking-powder, one and one-half cups kernels of hickory or white walnuts.

NUT CAKE.—One cup butter, two of white sugar, four of flour, one of sweet milk, eight eggs (the whites), three teaspoonfuls of baking-powder, two cups hickory nuts picked out of the shells and cut up with a clean knife.

BREAD CAKE.—Four cups dough, two cups sugar, one cup butter, one cup cream, two eggs, one teaspoon saleratus. Mix with the hands, and add a little flour, also fruit and spices to suit the taste, and let it rise well before baking.

CITRON CAKE.—Whites of twelve eggs, two cups of butter, two cups of sugar, four and one-half

cups of flour, one-half cup of milk, three teaspoonfuls baking-powder, and one pound of citron.

DOLLY VARDEN CAKE.—Two cups of sugar, two thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, one-half teaspoon of soda, one teaspoon of cream tartar. Flavor with lemon. Bake one half of this in two pans. To the remainder add one tablespoon of molasses, one cup of chopped raisins, one-half cup of currants, piece of citron chopped fine, one teaspoonful of cinnamon, cloves and nutmeg. Bake in two pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

CORN STARCH CAKE.—One and one-half cups sugar, whites of six eggs, one-half cup sweet milk, one and one-half cups flour, one-half cup corn starch, one-half cup butter, two teaspoonfuls of cream tartar, and one teaspoonful of soda; lemon to flavor. After all is well mixed, add one-half cup cold water.

GOLD CAKE.—The yolks of eight eggs, one whole egg, one-half cup of butter, one and one-half cups of sugar, three-quarters of a cup of milk, two cups of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda.

HICKORY NUT CAKE.—Two teacups of sugar, one-half cup of butter, one cup of thin cream, three and one-half cups of flour, three teaspoonfuls of baking-powder sifted through flour, six eggs beaten separately, one pint of chopped hickory nuts.

ICE CREAM CAKE.—One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of five eggs, three teaspoonfuls of baking-powder—bake in thin layers; three small cups of sugar dissolved in a little water, and boiled until done for candy; cool a little, and pour over the unbeaten whites of eggs, and heat together a half an hour.

MARBLE CAKE.—For white part: One cup of butter, three cups of sugar, five cups of flour, one-half cup of sweet milk, one-half teaspoonful of soda, whites of eight eggs; flavor with lemon. Dark part: One-half cup of butter, two cups of brown sugar, one cup of molasses, one cup of sour milk, four cups of flour, one teaspoon of soda, yolks of eight eggs, one whole egg, spices of all kinds. Put in pan, first a layer of dark, then a layer of light, and finish with a dark layer.

SILVER CAKE.—Whites of eight eggs, two cups of sugar, two-thirds of a cup of butter, one-half cup of sweet milk, three cups of flour, two teaspoonfuls of cream tartar, one-half teaspoon soda.

SNOW CAKE.—Three-fourths of a cup of butter, two cups of sugar, one cup of milk, one cup corn starch, two cups flour, one and one-half teaspoonful of baking-powder; mix corn starch, flour and baking-powder together; add the butter and sugar alternately with the milk; lastly add the whites of seven eggs. Flavor to taste.

HONEY CAKES.—Mix a quart of strained honey with half a pound of powdered sugar, half a pound fresh butter, and the juice of two oranges or lemons; warm slightly, just enough to soften the butter; beat the mixture very hard, adding a

grated nutmeg: mix in gradually two pounds or less of flour, make into dough stiff enough to roll out easily; beat it well all over with rolling-pin; roll half an inch thick; cut with a tumbler dipped frequently into flour; lay them on shallow tins slightly-buttered, and bake well.

CUP CAKE.—One cup of butter, one cup of sweet milk, two cups of sugar, three eggs, four cups of flour, one teaspoonful each of saleratus, nutmeg and cinnamon. You may add a cup of raisins and a cup of currants if you like; either is good.

DELICATE CAKE.—Two cups of sugar, one cup of sweet milk, three-fourths of a cup of butter, three cups of flour, whites of eight eggs, three small teaspoonfuls of baking-powder, sliced citron.

WHITE AND YELLOW MOUNTAIN CAKE.—Two cups sugar, two-thirds cup butter, whites of seven eggs, well-beaten, two-thirds cup of sweet milk, two cups flour, one cup corn starch, two teaspoons baking-powder. Bake in jelly-cake tins. Frosting: Whites of three eggs and some sugar, beaten together—not quite as stiff as for frosting; spread over the cake, add some grated cocoa-nut, then put your cakes together; put cocoa-nut or frosting for the top. **Yellow mountain:** Yolks of ten eggs, one cup butter, two of sugar, one of milk, three of flour, one teaspoon soda, two of cream tartar.

MARBLE CAKE.—Light part: One and one-half cups white sugar, one-half cup butter, one-half cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar, whites of four eggs, two and one-half cups flour; beat the eggs and sugar together, mix the cream of tartar with the flour, and dissolve the soda in the milk. Dark part: One cup brown sugar, one-half cup molasses, one-half cup sour milk, one-half teaspoon soda, two and one-half cups browned flour, yolks of four eggs, one-half teaspoon each of ground cloves and cinnamon; ingredients mixed the same as light part. When both are prepared, put in the cake-pan alternate layers of each, or put them in spots on each other, making what is called leopard cake, until all is used, then bake as usual.

DELICATE CAKE.—Whites of four eggs, one cup of milk, running over; one-half cup butter, two cups sugar, two and one-half cups flour, heaping teaspoonful baking-powder. This makes two loaves. If you want it very nice, use one cup of corn starch in place of one of flour.

CITRON CAKE.—Six eggs, four cups of flour, two and one-half cups of sugar, two cups of citron, cut in little slips; two teaspoons baking-powder, one cup sweet milk, one cup butter.

COTTAGE CAKE.—Three-fourths of a cup of butter, a cup of white sugar, one and one-half cups flour, four eggs (yolks and whites beaten separately), a tablespoonful sweet milk, one and one-half teaspoonfuls baking-powder, lemon and little salt. Rub the baking-powder into the flour.

CINNAMON CAKE.—One cup sour cream, one cup sugar, one-half cup melted butter, one egg, one-half teaspoon soda. Mix as for cookies, roll out and spread ground cinnamon over the top; then roll up as a roll jelly cake, and slice off with a sharp knife and bake. Any good cookie recipe will do.

GOLD AND SILVER CAKE.—One teacup white sugar, one-half teacup butter, whites of four eggs, two-thirds teacup sweet milk, two teacups flour, two teaspoons baking-powder; flavor. **Gold Cake:** Same as above, using the yolks of the four eggs, and adding one whole egg.

COFFEE-CAKES.—Three eggs well beaten, two cups brown sugar, one cup butter, one cup of milk, one teaspoonful of soda, two teaspoons of cream of tartar. Work this to a stiff dough, and roll out to about a half inch in thickness. Sift ground cinnamon over evenly, then roll up like roll jelly cake. Cut slices about a half inch thick from the roll, drop into granulated sugar, and bake thoroughly with sugared side up.

BREAKFAST COFFEE-CAKES.—Three cups bread sponge, one-half cup butter, little sugar, one egg. Roll thin as baking-powder biscuit. Cut out with tumbler or cake-cutter, sprinkle over a little sugar, cinnamon, and little bits of butter.

CORN STARCH CAKE.—Four eggs, whites only; one cup of powdered sugar, one-half cup of butter, two-thirds cup of corn starch, one-half cup sweet milk, one cup flour, two teaspoonfuls baking-powder, lemon or rose water flavoring. Cream the butter and sugar thoroughly either with the hand or a silver spoon; mix the corn starch with the milk, and add. Then add the eggs, beaten stiff, next the sifted flour into which the baking-powder has been stirred.

CREAM PUFFS.—One-half pint cold water, into which rub smooth six ounces of flour; put it into a spider with four ounces of butter, and stir it continually over a fire not too hot, till it is thoroughly cooked. It will resemble a lump of putty and cleave off the spider like a pancake. Cool this lump and add four eggs. Beat well, and then drop on a buttered tin in neat, compact little "dabs," far enough apart not to touch when they rise. Have the oven about as hot as for cookies, and in turning them lift up the tin. If you shove them before they are set you will have pan-cakes. They should be hollow balls. Bake them long enough so they will not fall when removed, and cool them on brown paper as quickly as possible, so they won't sweat. To fill them take one-half pint milk, two beaten eggs, one-quarter cup of flour or corn starch wet smoothly, one cup sugar, lemon or vanilla flavor; cook it in a tin pail in a kettle of hot water, and stir it so it will be smooth. When both are cold, open the puff with a sharp knife—just a little slit on the side—and fill in one tablespoonful of custard.

LADY FINGERS.—Four ounces of sugar, four yolks of eggs, mix well; three ounces of flour, a little salt. Beat the four whites to a stiff froth, stir the whites into the mixture a little at a time until all is in. Butter a shallow pan. Squirt through a confectioner's syringe or a little piece of paper rolled up. Dust with sugar, and bake in a not too hot oven.

ALMOND COOKIES.—Two pounds of butter, three pounds of sugar, one pound of shelled almonds, one dozen eggs, one teaspoonful of ground cinnamon, one-half teaspoonful of soda, a cup of boiling water, one lemon grated; mix butter, sugar, yolks of eggs, lemon, cinnamon, and hot water; beat the whites, take three parts, mix also one-

half of the almonds, and as much flour as it will hold; roll them, and brush with the whites of eggs. Before putting in the almonds and sugar, almonds must be scalded, dried and cut fine. Bake in a moderate oven.

COCOA-NUT COOKIES.—One and one-half cups of sugar, one cup butter (nearly), two eggs, one cup grated cocoa-nut, one-half cup milk, one-half teaspoonful soda, one teaspoonful vanilla; cut out and sprinkle with granulated sugar.

GINGER COOKIES.—One cup molasses, one egg, one-half cup brown sugar, one-half cup butter, one teaspoon soda, tablespoon ginger; flour to roll.

GINGER-SNAPS.—One full cup of shortening, two cups of brown sugar, two of molasses; boil together a short time, and then let cool. Sift four cups of flour with one-half tablespoonful of ground cloves, one-half tablespoonful of cinnamon, one tablespoonful of allspice, two of ginger, one nutmeg, last of all, one teaspoonful of soda, dissolved in hot water; then let cool. It is better to use one part butter. Make in small rolls with the hand, then cut in pieces the size of a hickory nut, giving them plenty of room in the pans to spread. Bake in a moderate oven. Let them cool before taking out the pans.

JUMBLES.—Two cups of sugar, one cup of butter, four teaspoonfuls of sweet cream, one teaspoonful of cream tartar, one-half teaspoonful soda; knead with flour just stiff enough to roll. After they are cut, dip one side in fine sugar; three eggs.

JUMBLES.—One pound of white sugar, three-fourths of a pound of butter, five eggs, leaving out the yolks of two, and nearly two pounds of flour; spice, if you like. Roll thin, and sprinkle granulated sugar over them before baking.

COCOA-NUT JUMBLES.—One pound of cocoa-nut grated, three-fourths of a pound of sugar, three eggs, large ironspoonful of flour; drop on buttered pans.

MACCAROONS.—One-half pound of almonds blanched, one-half pound of loaf sugar, whites of eggs, one by one. Pound the almonds in a mortar, occasionally putting in a little rose water to moisten; add sugar. Beat the eggs until they are very stiff, then add enough of the mixture to make a paste. Take a little flour in your hands and mold them into small cakes. Bake a few minutes in a moderately hot oven. The top of the oven should be the hottest.

COOKIES.—Two cups of white sugar, one cup of butter, one cup of sweet milk, two spoons of baking-powder, nutmeg; flour enough to roll out; better if rolled out thin, and a hot oven to bake in.

COOKIES.—Whites of two eggs, one large cup of milk, one cup of sugar, one-half cup of butter, two teaspoonfuls baking-powder, flavor with vanilla, rose or nutmeg; flour enough for thick batter; beat thoroughly; drop in buttered pans, dust granulated sugar on top, and bake with dispatch.

GINGER COOKIES OF ATTRITION FLOUR.—One cup New Orleans molasses, one-half cup sugar, one-half cup butter, one-half cup water, one egg,

one heaping teaspoon soda stirred into the molasses, and one heaping teaspoon of ginger. Mix till smooth, roll thin, and bake quick.

COOKIES.—One cup butter, two cups sugar, four eggs, four cups flour, three tablespoonfuls milk, three teaspoonfuls baking-powder. Rub the flour and butter thoroughly together, cream the butter and sugar, beat the eggs separately; add to the above, with a little nutmeg and cinnamon, or any seasoning preferred. Sift in the flour and baking-powder, and add enough flour to mold and roll out. These cookies will keep fresh two weeks, and if the milk is left out, a month.

COOKIES.—One cup sugar, one-half cup lard or butter, one-half cup sour milk, one-half teaspoonful soda, just flour enough to roll, baking quickly. Add any flavoring you wish. No eggs are required. These are very nice if grated or prepared cocoa-nut is added.

COOKIES.—One cup sour cream, one cup butter, two cups sugar, two eggs, one teaspoon soda; flour, and flavoring to suit.

GINGER-SNAPS.—One coffeecup New Orleans molasses, one cup butter, one cup sugar; place them on the stove, and let it come to a boil, then take off immediately, and add teaspoon of soda, and a tablespoon of ginger. Roll thin and bake quickly.

SOFT GINGER COOKIES.—Two teacups New Orleans molasses, one teacup of melted lard, one teacup of boiling water, four teaspoonfuls of soda bought in bulk, one teaspoonful of ginger. Pour the boiling water on the soda; do not knead too stiff. Bake with steady heat.

CHEAP GINGER COOKIES.—One cup of molasses, one cup brown sugar, one cup warm water, one cup lard, two tablespoonfuls ginger, one tablespoon soda (dissolved in water), one teaspoon powdered alum, put in last. Mix soft, bake quickly.

JUMBLES.—One and a half cups sugar, one-half a cup of butter, two eggs, one-half teaspoon soda, one of cream of tartar (dissolved in a little sweet milk), flour enough to make like pie-crust. Bake in waffle-irons. Fill the little holes with light and dark jelly, alternately.

COOKIES.—One cup of butter, two of sugar, two eggs, a teaspoonful of saleratus dissolved in a cup of milk or water, a grated nutmeg, sufficient flour to make stiff to roll out.

COCOA-NUT BISCUITS.—Ten of sifted sugar, three eggs, six of grated cocoa-nut; whisk the eggs until very light, add the sugar, then the cocoa-nut; put a tablespoonful on water-paper in form of pyramid; put the paper on tins, and bake in rather cool oven. Keep in tin canisters.

GRAHAM COOKIES.—Two cups sugar, one cup sour cream, one-half teaspoonful of soda; mix quickly, roll and bake. These require less heat and more time in baking than when white flour is used.

GINGER-SNAPS.—One-half teaspoonful each of salt, soda and ginger, three tablespoonfuls of boiling water, three tablespoonfuls of melted lard; put in a teacup and fill up with New Orleans mo-

lasses. Roll very thin and as soft as you can. Bake in a quick oven. They will keep for weeks.

HICKORY NUT COOKIES.—One cup of butter, two cups of sugar, four cups of flour, one-half cup of sour milk, one cup of chopped nuts, and one small teaspoonful of soda, three eggs; dip in sugar.

PLAIN DOUGHNUTS.—One and one-half cups sugar, three eggs, one-half cup butter (scant), two cups milk, two spoonfuls baking-powder, flour enough to roll out.

DOUGHNUTS.—Six cups of flour, one and one-half cups of sugar, three teaspoons of baking-powder, one teaspoon of salt, butter the size of one-half an egg; mix thoroughly, then add four eggs well beaten, and moisten with sweet milk until a soft dough. Flavor with nutmeg or cinnamon.

DOUGHNUTS.—Three eggs, one cup sugar, one pint of new milk, salt, nutmeg, and flour enough to permit the spoon to stand upright in the mixture; add two teaspoonfuls baking-powder and beat until very light. Drop by the dessertspoonful into boiling lard. These will not absorb a bit of fat, and are the least pernicious of the doughnut family.

DOUGHNUTS.—Set sponge for them about 2 or 3 o'clock; fry them the next forenoon. Make a sponge, using one quart water and one cake of yeast. Let it rise until very light (about five hours is usually sufficient); then add one coffee-cupful of lard, two of white sugar, three large mashed potatoes, or two eggs (the potatoes are nicer), and a small nutmeg. Let rise again until very light. Roll and cut, or pull off bits of dough and shape as you like. Lay enough to fry at one time on a floured plate, and set in the oven to warm. Drop in boiling lard, and fry longer than cakes made with baking-powder. If the dough is light enough, and you heat it before dropping in the lard, your doughnuts will be delicious.

GINGER-BREAD.—One pint of molasses, one glass of sour milk or cream, one tablespoonful of soda, one-half pint of melted lard; put the soda into the milk and molasses and beat to a foam. Make the dough very soft.

SOFT GINGER-BREAD.—One cup of sugar, one cup of butter, one cup of sour cream, one cup of New Orleans molasses, four cups of sifted flour, one tablespoonful of ginger, two tablespoonfuls of soda, the grated rind of one lemon, three eggs, well beaten; stir the butter and sugar together, then add eggs, milk and flour.

GINGER-BREAD.—One egg well beaten, one cup molasses, one cup sugar, one cup of butter, one cup of cold tea, two even teaspoons of soda, flour enough to mix about the consistency of cake. Better baked in two sheets than one, as when too thick the outside will be burned or too hard, before it is done through.

GINGER-BREAD.—Melt one-half a cup of butter in one cup of molasses and one of sugar, allowing the mixture to become hot; then add one tablespoon of ground ginger, one teaspoon of ground cinnamon, one cup of sweet milk, five cups of flour stirred in with a full half teaspoon of soda. Bake in two flat tin pans, or gem-irons.

SPONGE GINGER-BREAD.—In two cups of molasses sift two teaspoonfuls of soda and a dessertspoonful of ginger, and a teaspoonful of powdered cinnamon. Stir to a cream; then add four well-beaten eggs, one-half cup of butter, and one-half cup of lard, melted; one cup of sour milk, in which is dissolved three-fourths of a teaspoon of soda. Mix all together; then add flour to the consistency of pound cake.

SPANISH BUNS.—Four eggs, three-fourths of a cup of butter, two cups of sugar—beat butter and sugar to a cream, and eggs separately; one cup of milk, one tablespoonful of cinnamon, two cups of flour. Bake in a shallow pan, like soft gingerbread, and when done spread over the top a thin icing made of the white of one egg, a little sugar, and half a teaspoonful of cinnamon.

SPANISH BUNS.—One pint of flour, one pint sugar, one cup sweet milk, one cup of butter, four eggs (beaten separate), one teaspoon of cinnamon, one teaspoon cloves, one teaspoon of soda, two teaspoons cream tartar, or three spoons of baking-powder; bake on tins, an inch thick, and when taken from the oven, sprinkle with white sugar while hot.

LEMON CREAM CAKE.—Take three eggs, two cups of sugar, one tablespoonful of melted butter, one and one-fourth cups of milk, three teaspoonfuls of baking-powder, enough flower to thicken; bake in jelly-cake pans.

LEMON CREAM FOR CAKE.—Two lemons grated, rind and all, one-quarter pound of butter, one-half pound of sugar, six eggs; beat the eggs very light; heat the butter, sugar and lemon, stir in eggs slowly; let the mixture boil a few minutes, stirring constantly; when cold, spread on the cakes as you would jelly.

ORANGE CAKE.—Make a silver cake, and bake in jelly-cake pans; one large orange, grated; one cup of sugar, one egg (one large, or two small ones); cook all until a jelly, and spread between the layers.

PINE-APPLE CAKE.—One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of six eggs and yolks of four, three teaspoonfuls of baking-powder well mixed through flour; bake in jelly-cake pans; grate a pine-apple; sprinkle with sugar, spread between the layers; pine-apple jam may be substituted; frost the outside; beat two tablespoonfuls of the pine-apple into the frosting.

ORANGE CAKE.—Grated rind of one orange; two cups sugar, whites of four eggs and yolks of five, one cup sweet milk, one cup butter, two large teaspoonfuls baking-powder, to be sifted through with the flour; bake quick in jelly tins. Filling: Take the white of the one egg that was left, beat to a froth, add a little sugar, and the juice of the orange; beat together and spread between the layers. If oranges are not to be had, lemons will do instead.

ORANGE CAKE.—Peel the oranges, and chop very fine; to two oranges take one-half of a lemon—squeeze the juice and chop the rest; one teacup of sugar. Bake a crust as for short-cake, cut open, butter well, and lay the orange between.

COCOA-NUT CAKE.—Two eggs, one cup white sugar, one-half a cup sweet milk, one-quarter cup of butter, one and one-half cups of flour, one and one-half teaspoonfuls baking-powder. Bake in a moderate oven in pans one inch deep. To prepare the desiccated cocoa-nut, beat the whites of two eggs to a stiff froth, add one cup of pulverized sugar and the cocoa-nut, after soaking it in boiling milk. Spread the mixture between the layers of cake and over the top.

ICE CREAM CAKE.—Two cups white sugar, one cup butter, one cup sweet milk, whites of eight eggs, two teaspoonfuls cream tartar, one teaspoonful soda, three and one-quarter cups winter wheat flour—if spring wheat flour is used, four cups. Bake in jelly-pans. Make an icing as follows: Three cups sugar, one of water; boil to a thick clear sirup, and pour boiling hot over the whites of three eggs; stir the mixture while pouring in; add one teaspoonful citric acid; flavor with lemon or vanilla, and spread each layer and top.

CREAM CAKE.—One cup white sugar, one and one-half cups flour, three eggs beaten separate and very light, two tablespoons water, one teaspoon baking-powder. Bake in two cakes. Cream: One pint milk, one cup sugar, one-half cup butter, three eggs, two tablespoons flour; lemon extract. Cut each cake and fill with the cream.

CHOCOLATE CAKE.—Two cups sugar, two-thirds cup of butter, one cup sweet milk, three cups flour, three eggs, two teaspoons baking-powder; lemon extract. Bake as jelly-cake. Caramel: The whites of three eggs beaten very stiff; two cups sugar boiled until almost candy; pour over slowly on the whites, beating them quite fast; one-half cake chocolate, grated; vanilla extract; stir until cool, then put between each cake and over the top and sides.

FIG CAKE.—For the cake take one cup of butter, two cups of sugar, three and one-half cups of flour, one-half cup of sweet milk, whites of seven eggs, two teaspoons of baking-powder. Bake in layers. For the filling, take a pound of figs, chop fine, and put in a stew-pan on the stove; pour over it a teacup of water, and add one-half cup of sugar. Cook all together until soft and smooth. Let it cook, and spread between the layers.

CHOCOLATE FROSTING.—One cake (or one-half pound) French vanilla sweet chocolate, grated; one-half cup granulated sugar, three-fourths of a cup of sweet milk; one tablespoon butter, a little salt. Boil twenty minutes, stirring constantly; take from the fire and pour into a dish. When near cool, add one tablespoon of vanilla; spread on the cake. If the mixture is thicker than jelly, thin it with milk. This quantity will ice two cakes, three layers each. The best cake is gold cake, baked in jelly-tins.

LEMON JELLY-CAKE.—Cake: One cup sugar, one egg, butter size of an egg, one cup milk, three cups flour. Jelly: Rind and juice of one lemon, one egg, one cup sugar, three teaspoonfuls corn starch, one cup hot water; mix, and let it boil up once.

GENTLEMEN'S FAVORITE.—One-half cup of butter, two cups of sugar, beaten to a cream, seven

eggs beaten separately, two tablespoonfuls of water, two cups of flour, two teaspoonfuls of baking-powder. Bake in jelly-cake pans in a quick oven. Jelly: One egg, a cup of sugar, three grated apples and one lemon. Stir until it boils and becomes thick. Let it cool before putting on the cake.

COCOA-NUT CAKE.—After using the whites of ten eggs for snow cake, take the yolks, one and one-half cup sugar, two thirds butter, two-thirds sweet milk, two cups flour, one teaspoon soda, one cream tartar, whites of four or five eggs for frosting; sprinkle cocoa-nut upon each layer of frosting.

CHOCOLATE CAKE.—Make as for nice cup cake, bake in jelly-cake tins. Icing: Boil together for a few minutes three cups of sugar and one cup boiling water; pour this sirup into half a cake of chocolate, grated; add whites of three eggs beaten stiff. Put this icing between layers of cake and on top.

COCOA-NUT CAKE.—Two eggs, two tablespoonfuls butter, one cup sugar, half cup milk, two cups flour, two cups cocoa-nut soaked in milk, two teaspoons baking-powder.

SPONGE CAKE.—Take three eggs, beat three minutes, then add one and one-half cup sugar, and beat five minutes; add one teacup flour, and one teaspoon cream tartar, and beat three minutes; add one-half teaspoon soda, dissolved in one-half cup cold water, and another cup of flour; beat enough to mix well. Flavor and bake in a deep pan in a quick oven.

SPONGE CAKE.—Four eggs, one cup of sugar (yolks and sugar beaten until very light, and whites beaten separately), one cup of flour, into which has been sifted one teaspoonful of baking-powder. Flavor to taste.

EASY SPONGE CAKE.—Three eggs beaten one minute; add one and one-half cups of sugar beaten five minutes, one cup of flour beaten one minute; one-half cup of cold water and another cup of flour, in which has been mixed two teaspoons of baking-powder, beaten one minute. Bake in a slow oven.

SEA FOAM.—Whites of ten eggs beaten to a stiff froth, one and one-half cups of sifted sugar, one cup sifted flour, one teaspoonful cream tartar; put into rings and bake quick.

SPONGE CAKE.—Two cups of white sugar, four eggs, beat separately; two cups of sifted flour, in which put two teaspoonfuls of baking-powder, three-quarters of a cup of hot water; be sure and pour water in last, and drop in little at a time. Flavor with lemon.

MARY'S SPONGE CAKE.—Ten eggs, yolks and whites beaten separately; two cups of sugar, two cups of flour, two teaspoonfuls of baking-powder, grated rind and juice of one lemon; the flour sifted and stirred in as lightly as possible.

WHITE SPONGE CAKE.—Whites of eleven eggs, one even tumblerful of flour, one and one-half tumblerfuls of granulated sugar, one teaspoonful of cream tartar, one teaspoonful of vanilla; sift the flour three or four times before measuring.

Beat the eggs on a large platter very stiff, then add the sugar and flour very lightly. This fills a three-quart pan, which must have a tube in it. Bake thirty-five or forty minutes in a moderate oven, then try with a broom straw. When done, remove from the oven, and let stand on the tube to cool. Success depends upon having the eggs very stiff, and adding the sugar and flour lightly.

STRAWBERRY SHORT-CAKE.—First prepare the berries by picking; after they have been well washed—the best way to wash them is to hold the boxes under the faucet and let a gentle stream of water run over them into an earthen bowl—then drain and pick them into an earthen bowl; now take the potato-masher and bruise them and cover with a thick layer of white sugar; now set them aside until the cake is made. Take a quart of sifted flour, one-half a cup of sweet butter, one egg well beaten, three teaspoonfuls of baking-powder, and milk enough to make a rather stiff dough; knead well, and roll with the rolling-pin till about one inch thick; bake till a nice brown, and when done remove it to the table, turn it out of the pan, and with a light sharp knife cut it down lengthwise and crossways; now run the knife through it, and lay it open for a few moments, just to let the steam escape (the steam ruins the color of the berries); then set the bottom crust on the platter, cover quickly with the berries, an inch and a half deep; lay the top crust on the fruit, dust thickly with powdered sugar, and if any berry juice is left in the bowl, pour it round the cake, not over it, and you will have a delicious short-cake.

SCOTCH SHORT-CAKE.—Take one-half a pound of slightly salted butter, and one pound of flour; then mix flour and butter with hands; then add four ounces of loaf sugar, and work all into a smooth ball; then roll out until it is an inch thick; prick over with a fork, and pinch round the edges, and bake for one-half an hour in oven, with a moderate fire, in a round or square pan, according to taste.

CORN GEMS.—Two cups of corn meal, two cups of flour, two cups of sweet milk, two eggs, three heaping teaspoonfuls of baking-powder, one-half cup of butter, one-half cup of sugar. Bake in gem-pans.

TEA, COFFEE, CHOCOLATE.

TEA.—People must consult their own tastes as to kind of tea. Mixed is the best to use with ice. Allow one teaspoonful for each person. Use boiling water, but do not boil the tea, and use while fresh. Tea is best made in an earthen tea pot—never in tin. Good tea should be made several hours before it is needed, and then set upon ice. When ready to use it, sweeten and drink without milk or cream. Use cracked ice to put into the glass.

VIENNA COFFEE.—Leach or filter the coffee through a French filterer, or any of the many coffee-pots that filter instead of boiling the coffee; allow one tablespoonful of ground coffee to each person, and one extra for the pot. Put one

quart of cream into a milk-boiler, or, if you have none, into a pitcher in a pail of boiling water; put it where the water will keep boiling, beat the white of an egg to a froth, then add to the egg three tablespoonfuls of cold milk; mix the egg and cold milk thoroughly together; when hot, remove the cream from the fire and add the egg and cold milk; stir it all together briskly for a minute or two, and then serve.

COFFEE.—Make a flannel bag; hem the top and run through it a small wire by which the bag may be suspended in the pot, so that the bottom of the bag comes within two inches of the bottom of the pot. Grind the coffee fine and put into the bag, then pour the proper quantity of water through the bag into the pot; let the water be boiling when poured in; then set the pot back where it can simmer gently fifteen minutes, and you have good coffee, without egg-shells or cold water to settle it. Coffee that needs settling is not properly made. The flannel bag should be made of flannel so fine that the coffee will not sift through.

CHOCOLATE.—Take one and one-half quarts of good milk, and one-half pint of cream, to one-fourth of a pound of grated chocolate; let the milk and cream come to a scald. After mixing the chocolate with a little cold milk, stir it into the scalding milk and let it simmer for fifteen minutes, adding one-fourth of a cup of sugar, and stirring occasionally.

MOCK CREAM FOR TEA OR COFFEE.—To a pint of milk take the yolk of one egg; put on the fire and let it come to a scald. It is improved by adding a little cream when it is cool.

CHOCOLATE.—Scrape two sticks of chocolate and boil it in half a cup of water. Stir to a smooth paste. Sweeten a pint of milk with loaf sugar, and, when boiling, pour on to the chocolate and let boil together a few seconds, stirring it well. Serve immediately. Some persons prefer a little water instead of all milk. Sweeten a little cream and whip to a froth and place on the top of each cup.

FRESH FRUITS.

TO CRYSTALLIZE FRUIT.—Pick out the finest of any kind of fruit—leave in the stones; beat the whites of three eggs to a stiff froth; lay the fruit in the beaten egg, with the stems upward; drain them, and beat the part that drips off again; select them out, one by one, and dip them into a cup of finely-powdered sugar; cover a pan with a sheet of fine paper, place the fruit on it and set it in a cool oven; when the icing on the fruit becomes firm, pile them on a dish, and set them in a cold place.

PINE-APPLES.—Slice on a slaw-cutter, or very thin with a knife; mix with finely-powdered sugar. Set on ice till ready to serve.

ORANGES.—Slice, mix with powdered sugar, and strew grated cocoa-nut over the top. Are also nice served whole, the skins quartered and turned down. Form in a pyramid with bananas and white grapes.

MELONS.—Melons are much nicer if kept on ice until time for serving. Cut off a slice at each end of the water-melon, then cut through the center; stand on end on platter. Cantaloupe melons should have the seeds removed before sending to the table. Eat with a spoonful of strained honey in each half of melon.

BANANAS AND CREAM.—Peel, slice, and heap up in a glass dessert-dish, and serve raw, with fine sugar and cream.

COOKERY FOR THE SICK.

BEEF TEA.—Very nice beef tea is made by cutting up tender, juicy beef into pieces about one inch square; put into a strong bottle, cork tightly and set in a kettle of cold water. Boil it about two hours; the fluid then obtained will be the pure nutriment of the meat, and the tonic effects are powerful.

BEEF TEA.—Cut raw beef into small pieces, cover with cold water, and set on the back of the stove, where it will not boil, until all the juice is extracted from the beef. When wanted for use skim off all the fat, strain, season, and let it come to a boil.

VEAL OR MUTTON BROTH.—To each pound of meat add one quart of cold water, bring it gently to a boil; skim it and add salt; simmer the broth about three hours. A little rice may be boiled with the meat. When cold skim off the fat.

CHICKEN BROTH.—Take part of a chicken, joint it, and cover with water; let it boil closely covered until the meat drops from the bones; then skim off the fat, strain, and season with a little salt, and if liked add a teaspoonful of rice, and let boil until the rice is cooked.

SCRAPED BEEF.—Take a good piece of raw steak, lay it on a meat board, and with a knife scrape into fine bits; after removing all hard and gristly parts put it into a pan over the fire and let it remain just long enough to become thoroughly heated through, stirring it up from the bottom occasionally; season with a little salt. This is very nutritious and quite palatable.

TO PREPARE AN EGG.—Beat an egg until very light, add seasoning to the taste, and then steam until thoroughly warmed through, but not hardened. This will take about two minutes. An egg prepared in this way will not distress a sensitive stomach.

MILK PORRIDGE.—Make a thin batter of white flour and cold milk, and stir it into boiling milk, with a little salt. Let it boil for a few minutes, stirring all the time.

PANADA.—Shave very thin soft parts of light bread into a bowl, put in a piece of butter the size of a large hickory nut; grate over this some nutmeg, pour on boiling water, cover and let stand a few minutes.

PANADA.—Break the soft part of a stale loaf in pieces, and soak in cold water for an hour, then mash; put it on the fire, with a little salt, butter and sugar to taste, and cook slowly for an hour;

add two yolks of eggs beaten, with two tablespoonfuls of milk.

OAT-MEAL GRUEL.—Put two large spoonfuls of oat-meal, wet in cold water, into one pint of boiling water, boil it gently one-half hour; skim, and add a little salt, sugar, and nutmeg.

PORT WINE JELLY.—Melt in a little warm water one ounce of isinglass, stir into it one pint of port wine, adding two ounces of sugar, an ounce of gum arabic and half a nutmeg, grated; mix all well and boil ten minutes, or until everything is thoroughly dissolved; then strain and set away to get cold.

BARLEY WATER.—Soak one pint of barley in lukewarm water for a few minutes; then drain off the water. Put the barley in three quarts of cold water, and cook slowly until the barley is quite soft, skimming occasionally. This barley water, when cold, flavor with a little jelly or lemonade.

RICE MILK.—Pick and wash the rice carefully; boil it in water until it swells and softens; when the water is partly boiled away, add some milk. It may be boiled entirely in milk, by setting the vessel in which the rice is in boiling water; sweeten with white sugar, and season with nutmeg. It also may be thickened with a little flour or beaten egg.

FLAXSEED TEA.—One-half pound of flaxseed, one-half pound of rock candy, and three lemons pared and sliced; pour over this two quarts of boiling water; let it stand until very cold; strain before drinking. This is good for a cough.

APPLEADE.—Cut two large apples in slices, and pour on them one pint of boiling water; strain well and sweeten. Ice it before drinking.

BLACKBERRY SIRUP.—One quart of blackberry juice, one pound of sugar, one-half ounce of nutmeg, one-half ounce of cinnamon, one-fourth of an ounce of cloves, one-fourth of an ounce of all-spice.

TOAST WATER.—Toast stale bread until quite brown, but do not burn it; put it into a large bowl, and pour over it boiling water; let it stand for an hour or so, strain, and put in a piece of ice before drinking.

TOAST.—Toast bread until a nice brown all over, taking great care not to burn; butter each slice, dip into hot water, or pour over each piece enough sweet cream to moisten it.

BLACKBERRY WINE.—To one gallon of mashed berries add one quart of boiling water, and let it stand twenty-four hours; then strain them, and to every gallon of juice add three pounds of brown sugar. Put in a jug or demijohn, and cover with a thin piece of muslin until October, then bottle it off.

WINE WHEY.—Sweeten one pint of milk to taste, and when boiling throw in two wineglasses of sherry; when the curd forms, strain the whey through a muslin bag into tumblers.

ARROWROOT CUSTARDS.—Boil a pint of milk, and while boiling stir into it one large spoonful of arrowroot mixed smooth with a little cold milk; add a little salt; let it boil three or four minutes,

then let it cool, and add a couple of beaten eggs, sugar, and nutmeg to the taste, and set it where it will get scalding hot, stirring all the time. As soon as it boils up turn it into custard cups.

CRACKED WHEAT.—To one quart of hot water take one small teacup of cracked wheat and a little salt; boil slowly for half an hour, stirring occasionally to prevent burning. Serve with sugar and cream or new milk.

RAW EGG.—Break a fresh egg into a glass, beat until very light, sweeten to taste and add two tablespoonfuls of port wine, then beat again.

FINE HOMINY.—Put to soak one pint of hominy in two and one-half pints of boiling water over night in a tin vessel with a tight cover; in the morning add one-half pint of sweet milk and a little salt. Place on a brisk fire in a kettle of boiling water; let boil one-half hour.

OAT-MEAL MUSH.—Sift into boiling water, with a little salt, oat-meal until about the consistency of common mush; let it boil one-half hour.

BLACKBERRY CORDIAL.—Warm and squeeze the berries; add to one pint of juice one pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce of mace, two teaspoonfuls of cloves. Boil all together for one-fourth of an hour; strain the sirup, and to each pint add a glass of French brandy. Two or three doses of a tablespoonful or less will check any slight diarrhea. When the attack is violent, give a tablespoonful after each discharge until the complaint is in subjection. It will arrest dysentery if given in season, and is a pleasant and safe remedy.

DRIED FLOUR FOR INFANTS.—Take one teacupful of flour, tie it up tightly in a close muslin bag, and put it in a pot of cold water and boil three hours; then take it out and dry the outside. When used, grate it. One tablespoonful is enough for one teacupful of milk (which would be better with a little water); wet the flour with a little cold water and stir into the milk; add a very little salt and boil five minutes.

OYSTER TOAST.—Make a nice slice of toast and butter it, lay it in a hot dish; put six oysters and a teacupful of their own liquor into a tin cup, and boil one minute. Use half milk if preferred. Season with a little butter, pepper and salt, and pour over the toast.

EGG GRUEL.—Beat the yolk of one egg with one tablespoonful of sugar; pour one teacupful of boiling water on it; add the white of the egg beaten to a froth, with any seasoning or spice desired. To be taken warm.

MULLED JELLY.—Take one tablespoonful of currant or grape jelly; beat with it the white of one egg and a little loaf sugar; pour on it one-half pint of boiling water and break in a slice of dry toast, or two crackers.

IRISH MOSS BLANC-MANGE.—Pick over carefully one teacupful of Irish moss; wash it first in salted water; then rinse it several times in fresh water. Put it in a tin pail with one quart of milk; cover closely and set in a kettle of boiling water. Let it stand until it begins to thicken, then strain through a fine sieve and sweeten with

powdered sugar; flavor and pour into a mold and set in a cool place. When quite firm turn out in a dish. Eat with sugar and cream.

CHICKEN JELLY.—Cut up a chicken and put into a quart of cold water; let it simmer until reduced to a little less than a pint; remove from the fire, and strain as for jelly; season with a little salt. Chop the breast meat into small pieces and mix with liquor, and then pour the whole into a mold and set away to cool.

CANDIES.

COCOA-NUT CANDY.—Grate very fine a sound cocoa-nut, spread it on a dish, and let it dry naturally for three days, as it will not bear the heat of an oven, and is too oily for use when freshly broken. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure. To one pound of sugar, take one-half pint of water, a very little white of egg, and then pour over the sugar; let it stand for a short time, then place over a very clear fire, and let it boil for a few minutes; then set it one side until the scum is subsided, clear it off, and boil the sugar until very thick; then strew in the nut, stir and mix it well, and do not quit for an instant until it is finished. The pan should not be placed on the fire, but over it, as the nut is liable to burn with too fierce a heat.

ALMOND CANDY.—Proceed in the same way as for cocoa-nut candy. Let the almonds be perfectly dry, and do not throw them into the sugar until they approach the candying point.

TO CANDY NUTS.—Three cups of sugar, one cup of water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting-needle, take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and oranges, quartered, may be candied in the same way.

CHOCOLATE CARAMELS.—Two cups of sugar, one cup of warm water, one-half cup of grated chocolate, three-fourths of a cup of butter. Let boil, without stirring, until it snaps in water.

CHOCOLATE CARAMELS.—One-half pound of grated chocolate, two teacups of sugar, one-half cup of milk and water, a lump of butter, one teaspoon of alum.

SUGAR CANDY.—Six cups of white sugar, one cup of vinegar, one cup of water, a tablespoonful of butter in at the last, with one teaspoonful of soda dissolved in hot water. Boil without stirring one-half hour. Flavor to suit the taste.

CREAM CANDY.—Four cups of sugar, two cups of water, three-fourths of a cup of vinegar, one cup of cream or rich milk, a piece of butter the size of an egg, two teaspoonfuls of vanilla, a pinch of soda. Let it boil until it cracks in water, then work very white.

MAPLE CANDY.—Four cups of maple sirup; boil until it cracks in water, and just before taking

from the fire, put in a piece of butter the size of an egg. If preferred waxy, do not let it cook so long.

BUTTER SCOTCH.—One cup of molasses, one cup of sugar, one-half cup of butter. Boil until done.

ANTIDOTES FOR POISONS.

The following list gives some of the more common poisons and the remedies most likely to be on hand in case of need :—

ACIDS.—These cause great heat and sensation of burning pain from the mouth down to the stomach. Remedies : Magnesia, soda, pearl ash, or soap dissolved in water ; then use stomach-pump, or emetic.

ALKALI.—Best remedy is vinegar.

AMMONIA.—Remedy : Lemon juice, or vinegar.

ALCOHOL.—First cleanse out the stomach by an emetic, then dash cold water on the head, and give ammonia (spirits of hartshorn).

ARSENIC.—Remedies : In the first place, evacuate the stomach, then give the white of eggs, lime water, or chalk and water, charcoal, and the preparation of iron, particularly hydrate.

LAUDANUM.—Same as opium.

BELLADONNA.—Give emetics, and then plenty of vinegar and water, or lemonade.

MORPHINE.—Same as opium.

CHARCOAL.—In poison by carbonic gas, remove the patient to the open air, dash cold water on the head and body, and stimulate the nostrils and lungs with hartshorn, at the same time rubbing the chest briskly.

CORROSIVE SUBLIMATE.—Give white of egg freshly mixed with water, or give wheat flour and water, or soap and water freely, or salt and water.

CREOSOTE.—White of eggs and emetics.

LEAD.—White lead and sugar of lead. Remedies : Alum, cathartics—such as castor oil and epsom salts, especially.

MUSHROOMS WHEN POISONOUS.—Give emetics and then plenty of vinegar and water, with doses of ether, if handy.

NITRATE OF SILVER (LUNAR CAUSTIC).—Give a strong solution of common salt and then emetics.

OPIMUM.—First give a strong emetic of mustard and water, then strong coffee and acid drinks ; dash cold water on the head.

NUX VOMICA.—First emetics and then brandy.

OXALIC ACID (frequently mistaken for epsom salts).—Remedies : Chalk, magnesia, or soap and water, and other soothing drinks.

PRUSSIC ACID.—When there is time, administer chlorine in the shape of soda and lime. Hot brandy and water ; hartshorn and turpentine are also useful.

SNAKE BITE, ETC.—Apply immediately strong hartshorn, and take it internally ; also give sweet oil and stimulants freely ; apply a ligature tightly over the part bitten, and then apply a cupping-glass.

TARTAR EMETIC.—Take large doses of tea made of galls, Peruvian bark, or white-oak bark.

VERDIGRIS.—Plenty of white of eggs and water.

WHITE VITRIOL.—Give the patient plenty of milk and water.

A CURE FOR WHISKY DRINKERS.—Sulphate of iron five grains, magnesia ten grains, peppermint water eleven drachms, spirit of nutmeg one drachm ; twice a day.

MISCELLANEOUS.

TO CLEAN PAINT.—Tea leaves may be saved from the table for a few days, and when sufficient are collected, steep (not boil) them for half an hour in a tin pan. Strain the water off through a sieve, and use this tea to wash all varnished paint. It removes spots, and gives a fresher, newer appearance than when soap and water is used. For white paint, take up a small quantity of whitening on a damp piece of old white flannel, and rub over the surface lightly, and it will leave the paint remarkably bright and new.

TO RAISE THE PILE OF VELVET.—Cover a hot smoothing-iron with a wet cloth, hold the velvet firmly over it ; the vapor rising will raise the pile of the velvet with the assistance of a light whisk.

TO TAKE MILDEW FROM LINEN.—Rub the spots with soap ; scrape chalk over it and rub it well ; lay it on the grass, in the sun ; as it dries, wet it a little ; it will come out with two applications.

TO CLEAN MARBLE.—Take two parts of common soda, one part of pumice stone, and one part of finely-powdered chalk ; sift it through a fine sieve, and mix it with water ; then rub it well all over the marble, and the stains will be removed ; rub the marble over with salt and water.

TO CLEAN TINWARE.—The best thing for cleaning tinware is common soda. Dampen a cloth, dip it in soda, rub the ware briskly, after which, wipe dry.

TO CLEAN CUT-GLASS.—Having washed cut-glass articles, let them dry, and afterwards rub them with prepared chalk and a soft brush, carefully going into all the cavities.

INDELIBLE INK.—To one tablespoonful of rain water, one-half teaspoon of vinegar, and a piece of lunar caustic, three inches long ; shake well together ; put on to your cloth a little milk and soda (to a tablespoon of milk, a piece of baking soda as large as a grain of corn) ; iron smooth, and write immediately.

IRON RUST.—This may be removed by salt mixed with a little lemon juice ; put in the sun ; if necessary use two applications.

MILDEW.—Dip the stained cloth in buttermilk, and lay in the sun.

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